



LA GRANDE FÊTE

A WEEK OF CELEBRATING ALL THINGS FRENCH

Monday 1st - Saturday 6th September

THE SURPRISE

EST. 1853

THE SURPRISE



MONDAY 1ST SEPTEMBER – GYPSY JAZZ TRIO

7:30 – 9:30PM

TUESDAY 2ND SEPTEMBER – TRADITIONAL FRENCH MIME ARTIST

7PM ONWARDS

WEDNESDAY 3RD SEPTEMBER – CHANSONS FRANÇAISES DUO

7:30 – 9:30PM

No ticket required. Please call us on 020 3837 4600 or visit our website to book a table.



LA GRANDE FÊTE - FRENCH WEEK MENU

Monday 1st – Saturday 6th September

Apéritif

FRENCH 75, Sapling gin, Coates & Seely English sparkling wine, lemon juice

Starters

ARTICHOKE & EMMENTAL TART, onion marmalade, mixed leaf salad

ESCARGOT DE BOURGOGNE, parsley & garlic butter, toasted baguette

Paired with

SAUVIGNON DE TOURAINE, LES PETITS FAITEAUX, LOIRE, France 2023

Mains

CONFIT CREEDY CARVER DUCK LEG, potato sarladaises, green beans, prune & cognac jus

BOUILLABAISSE, mussels, prawns, gurnard, cod, samphire, saffron potatoes and rouille

STEAK AU POIVRE, fillet of steak, green beans, bacon, fries

Paired with

PICPOUL DE PINET, LA SERRE, VILLA NORIA, France 2023

BORDEAUX, CHÂTEAU LA TESSONNIERE, MEDOC, France 2019

Puddings

APPLE & ALMOND TART, Calvados cream

SELECTION OF FRENCH CHEESES, Roquefort, Comté, Reblochon, artisan crackers,
apple, walnuts

To Finish

SAUTERNES, Romer du Hatoy, France 2016 A selection from Harris Vintners

(please ask the team for a full list)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.