

Private Lunch

By Rachel Sargent

THE LONDON STREET

ATELIER

Lunch Friday 22nd 1.00pm

for

To Start

Lemongrass & Lime cured gravadlax with green leaf salad & honey vinaigrette, rye & black pepper bread

Somon marinat cu «lemongrass» si lamaie verde servit cu o salata verde si paine facuta cu faina de secara si piper negru

Main Courses

Aged Fillet of Beef with Red Wine & Chocolate Sauce

Muschi de vita maturat cu sos de vin cu o nuanta de ciocolata

Or

Salmon Coulibiac

Somon facut la cuptor cu un pic de orez basmati si oua inveliat cu foetaj

Or

Beetroot Risotto with Goats Cheese (V)

Risotto de sfecla rosu servit cu branza de capra

Served with:

Truffled mashed potato, Salad of rucola, pomegranate, walnut & green olive

Garnitura:

Piure de cartofi trufata, Salata de rucola cu rodie, nuci si masline verde

Dessert

Chocolate & “Magiun de prune” tart with “Mastika” ice cream

Tarta de ciocolata cu magiun de prune cu inghetata de “mastika”

Home made bread selection made using bio flour from Terra Natura, Timis County

Selectie de paine facut a casa cu faina bio

PARTIES & EVENTS • WINE SCHOOL • TEAM COOKING • SMART COOKIE BAKERY

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

www.thelondonstreetatelier.com

TASTES OF SPRING

DINNER

**THE LONDON
STREET**

ATELIER

Canapés & Home Made Bread & Crackers

Celeriac Hummus (Vg) with Multiseed crackers (Vg) and Fennel & Carrot bread (Vg)

To Start

Asparagus, Mange Tout & Mint risotto (V)

Main Course

Dukkah Crusted Roast Chicken Breast
Char Grilled Endive with Pomegranate Molasses
Spring Greens Fatoush

Dessert

White Chocolate Panna Cotta with Strawberry & Basil Salsa

Olive oil & fresh herb butter

Private Lunch

By Rachel Sargent

THE LONDON STREET

ATELIER

Lunch Thursday 21st January 2.30pm

For

To Start

Truffled celeriac soup with pancetta crisp

Supa crema de telina cu bacon crocant

Main Courses

Boeuf Bourguignonne

Antricot de vita in sos de vin

Or

Baked Salmon fillet with walnut & fresh herb crust

Somon cu crusta de nuci si ierburi proapate

Or

Roast Red Pepper, walnut & "branza de burduf" Tart (V)

Placinta cu ardei copt, nuci si branza de burduf

Served with:

Puree of celeriac & potato, Salad of endive & orange

Garnitura

Piure de telina si cartofi, Salata de andive si portocale

Dessert

Orange & Saffron Parfait with salted caramel popcorn

Parfait de portocale cu sofran servit cu floricele cu caramel sarat

Home made bread selection made using bio flour from Terra Natura, Timis County

Selectie de paine facut in casa cu faina bio

PARTIES & EVENTS • WINE SCHOOL • TEAM COOKING • SMART COOKIE BAKERY

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

www.thelondonstreetatelier.com

Canapés

Smoked Mackerel paté on crostini
Beetroot & goats cheese arancini
Roast Red pepper shots (Vg) with parmesan finger

To Start

Thai pumpkin soup with toasted pumpkin seeds (Vg/ "Post")

Or

Beetroot Kofte & Lentil Salad with Roast Red Peppers & Pomegranate Molasses (Vg/»Post«)

Main Courses

Rolled Turkey Breast with Walnut & Plum stuffing, cranberry sauce & gravy
Roast potatoes with rosemary, pan fried Brussel sprouts, glazed carrots

Or

The LSA Veggie Burger (Vg/"Post")
Roast potatoes with rosemary, pan fried Brussel sprouts, glazed carrots

Dessert

Mince Pies with no added sugar mincemeat,

LSA Christmas Pudding

Mini Trifles

Home made bread selection made using bio flour from Terra Natura, Timis County

Canapés

Home cured citrus salmon on mini blinis
Chicken Liver Paté with caramelised red onion marmalade on crostini
Roast Red pepper shots with parmesan finger

To Start

Thai fishcakes with cucumber salad, ginger miso dressing and chili jam

Or

Beetroot Kofte & Lentil Salad with Roast Red Peppers & Pomegranate Molasses (Vg/»Post«)

Main Courses

Duck Confit with walnut & pomegranate concentrate sauce
Puree of white beans with smoked paprika

Or

Beetroot Risotto with Goats Cheese (optional) (Vg/»Post«)
Rucola, walnut, pomegranate salad

Dessert

Raspberry & Amaretto Frangipane Tart, Raspberry Salsa, Lemon Curd pot

Or Vegan white chocolate cheesecake with raspberry salsa (Vg/»Post«)

Home made bread selection made using bio flour from Terra Natura, Timis County

Canapés

Home cured citrus salmon on mini blinis
Duck Liver Parfait lollipops with lingonberry dipping sauce
Truffled celeriac shots with pancetta crisp

To Start

“Calamari Ripieni” Stuffed Calamari Sicilian style served with caponata

Or

Beetroot Kofte & Lentil Salad with Roast Red Peppers & Pomegranate Molasses (Vg/»Post»)

Main Courses

Fillet of Venison with Red Wine & Chocolate Sauce
Truffled puree of celeriac and potato, Pan roasted Brussel sprouts

Or

Butternut Squash & Sage Risotto (Vg/»Post»)
Roast Pepper Salad with Sherry Dressing

Dessert Trio

Chocolate & “Magiun de prune” tart, Parsnip ice cream, white chocolate panna cotta with espresso

Or Vegan white chocolate cheesecake with raspberry salsa (Vg/»Post»)

Home made bread selection made using bio flour from Terra Natura, Timis County

“POST” DINNER MENU

THE LONDON STREET

ATELIER

Canapés

Home made grissini with home made dips: lemon hummus, roast red pepper & walnut pesto, parsley & basil pesto

To Start

Thai Pumpkin Soup with coconut milk and toasted pumpkin seeds

Main Course

Rice Noodles with walnut, baby spinach, mushroom & truffle sauce or

The LSA Veggie Burger with chilli jam, peanut and ginger sauce and spicy wedges
with

Jewel Salad of rucola, greenolives, pomegranate, walnut, pomegranate molasses

Dessert

Raw Vegan coconut cheesecake with raspberry salsa

Home made “multiseed” bread with olive oil & home made “dukkah”

TASTES OF SPRING

Private Lunch by chef Rachel Sargent

Friday 11th March

**THE LONDON
STREET**

ATELIER

Canapés & Home Made Bread & Crackers

Selection of home made pestos with Multiseed crackers (Vg) and Pumpkin bread (Vg)

To Start

Spinach Soup (Vg)

Main Course

Mangalita Pork Kofte with spiced yoghurt

Fresh herb and lemon confit couscous (Vg)

Spring Market Salad with Honey Vinaigrette (Vg)

Dessert

Chocolate & “Magiun de Prune” Tart with Lychee & Coconut Ice Cream

Olive oil & fresh herb butter

Vg (Vegan) V (Vegetarian) LF (Lactose Free) GF (Gluten Free)

BISTRO • CORPORATE EVENTS • PARTIES • WINE TASTING • TEAM COOKING

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

Go East

Private Lunch by chef Rachel Sargent

Monday 7th March 1pm

**THE LONDON
STREET**

ATELIER

To Start

Asparagus French Bean & Mint Arancini with Tzatziki sauce

Soup

Tom Yum Soup

Main Course

Thai marinated chicken breast with Pad Thai Noodles

Dessert

Chocolate & “Magiun de Prune” Tart with Lychee & Coconut Ice Cream

Home made bread with herb butter

Vg (Vegan) V (Vegetarian) LF (Lactose Free) GF(Gluten Free)

BISTRO • CORPORATE EVENTS • PARTIES • WINE TASTING • TEAM COOKING

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

St Patricks Day

Private Lunch by chef Rachel Sargent

Thursday 17th March

**THE LONDON
STREET**

ATELIER

Canapés & Home Made Bread & Crackers

Selection of home made pestos and dips with Multiseed crackers (Vg) and

Irish Seaweed Soda bread (Vg)

To Start

Pea soup with crispy pancetta

Main Course

Irish Farmhouse Cottage Pie with Irish Cheddar Topping
Spring Market Salad with Honey Vinaigrette (Vg)

Dessert

Baileys Irish Cream Panna Cotta with Strawberries

Fresh herb Irish butter

BISTRO • CORPORATE EVENTS • PARTIES • WINE TASTING • TEAM COOKING

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

Private Lunch by chef Rachel Sargent

Friday 18th March

**THE LONDON
STREET**

ATELIER

Canapés & Home Made Bread & Crackers

Selection of home made pestos and dips with Multiseed crackers (Vg) and

Sourdough bread with “leurda” wild garlic salt

To Start

Asparagus & Lemon Arancini with Tzatziki sauce

Main Course

Roast Chicken with lemon and thyme served with roast new rosemary potatoes

Carrot & Sunflower Seed Salad (Vg)

Dessert

Baileys Irish Cream Panna Cotta with Strawberries

And

Guinness & Chocolate Cup Cakes

Fresh herb Irish butter

Vg (Vegan) V (Vegetarian) LF (Lactose Free) GF (Gluten Free)

BISTRO • CORPORATE EVENTS • PARTIES • WINE TASTING • TEAM COOKING

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

Private Lunch by chef Rachel Sargent

Tuesday 26th April

**THE LONDON
STREET**

ATELIER

Canapés & Home Made Bread & Crackers

Selection of home made pestos and dips

Home made bread

Fresh herb butter

To Start

Truffled porcini arancini with salsa verde

Main Course

Shepherd's Pie

Rucola, Watercress and Pomegranate Seed Salad (Vg)

Dessert

Cassata "Romaneasca" with Fresh Strawberries

BISTRO • CORPORATE EVENTS • PARTIES • WINE TASTING • TEAM COOKING

Putul lui Zamfir 15 | Tel. 0736 933 531 | enquiries@thelondonstreetatelier.com

Vg. (Vegan) V (Vegetarian) LE (Lactose Free) GF (Gluten Free)