



Restaurant available Evenings and Weekends
For private Functions, Formal Dinners,
Office Parties, Weddings,
Cocktail Parties and
all other occasions
from 20-200 people

L'abat-jour restaurant

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Reservations: 020- 7638 2630
www.labatjourrestaurant.co.uk
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'abat-jour restaurant

PANE E STUZZICHINI

Homemade bread served with olive oil and balsamic vinegar (per portion) with olives	£1.00 £2.00
Caponata – Mixed peppers, celery, capers, green olives - sweet & sour sauce	£2.00
Prosciutto di parma – Parma Ham served on toasted bread	£2.50
Bresaola di manzo – Cured Beef served on toasted bread	£2.50

ANTIPASTI FREDDO | COLD STARTERS

Insalata Caprese di Bufala Buffalo Mozzarella, tomato, basil, black olives and oregano with olive oil dressing	£7.85
Caesar's Salad Lettuce, parmesan and croutons mixed with anchovy, caper, garlic and olive oil dressing	£6.50
Caesar's Salad A above served with poached salmon or chargrilled chicken	£8.95
Salmone Affumicato Oak smoked salmon served with lemon	£9.50
Insalata di Frutti di Mare Fresh seafood and vegetables salad – with citrus dressing	£8.95
Prosciutto e Melone / Mozzarella di Bufala Parma ham with melón or Buffalo Mozzarella	£8.75 / £9.25
Bresaola de lla Valtellina Cured beef fillet with drops of olive oil, lemon and parmesan Flakes	£9.90

ZUPPE | SOUPS

Soup of the Day	£3.95
Cream of Lobster soup laced with brandy	£5.95

ANTIPASTI CALDI | HOT STARTERS

Fettuccine al Salmone Long ribbons of pasta, smoked salmon, prawns, white wine with creamy sauce	£8.95
Paglia e Fieno Alla Cefaludese Egg Pasta, spinach pasta with parma ham, peas, mushrooms and a touch of cream	£7.95
Calamari Fritti Deep fried squid rings served with lemon mayonnaise	£6.95
Sardine alla Griglia Fresh grilled Sardines on homemade toasted bread with gremolata (olive oil, garlic, lemon & parsley)	£6.95
Frittura di Formaggi Misti Camembert, Brie and Mozzarella cheese deep fried, served with red berry sauce	£6.50
Portobello Ripieno Portobello Mushrooms tartlet with Goat's cheese and caramelised onions on a bed of rocket	£6.96
Gamberoni e Pettini grigliati Grilled Prawns and Scallops with timbalo of rice & a spicy oriental sauce Starter Main	£11.95 £17.95

PASTA | RISO

Linguine Nero Positano Black linguine with Prawns , garlic, chilli and baby cherry tomatoes	£11.95
Parppadelle al Filetto/ Al Pollo Pasta ribbons with sauté strips of beef fillet/chicken breast, sun blushed tomatoes, basil - touch of cream	£11.95
Fettucine Alfredo Long ribbons of pasta fused with Parmesan cheese, butter and cream add prawns or chicken	£9.95 £12.95
Spaghetti All' Aragosta Spaghetti with fresh Lobster, Prawns, white wine, garlic, chilli and cherry tomatoes	£16.95
Risotto di Frutti di Mare Risotto with Prawns, Scallops, Clams & Scampi , mushrooms and creamy lobster sauce	£14.50

PESCI | FISH

Salmone al forno L'Abat-Jour Baked fillet of salmon with prawns, mussels & white wine sauce served with pesto potatoes	£12.95
Eglefino con pancetta Pan roasted fillets of haddock wrapped in smoked bacon with aubergine puree	£13.95
Branzino alla griglia Grilled fillets of Seabass marinated in fresh herbs on potato puree – lemon butter sauce	£15.95
Bistecca di tonno Seared tuna steak with grilled Mediterranean vegetables compote served with salsa verde	£17.95
Scampi alla Cefalina Scampi with mushrooms, garlic and white wine creamy sauce and a timbalo of saffron rice	£17.50
Scampi Fritti Deep fried Scampi with chips – sauce tartare	£15.95
Fritto misto di pesce Deep fried calamari, whitebait, prawns, sardine, fish of the day, cawiflower & courgettes	£12.95

CARNE | MEAT

Filetto al Pepe Char grilled fillet of Scotch beef - green peppercorn sauce - served with a tian of creamy potatoes	£19.95
Medaglioni al Stilton Pan fried medallions of Scotch beef topped with Stilton cheese - ruby port sauce	£19.95
Filetto alla griglia Char grilled fillet of Scotch beef - green peppercorn sauce	£18.95
Bistecca di Manzo Char grilled sirloin of scotch beef served with grilled tomatoes and sauté potatoes	£15.95
Stinco di Agnello al Rosmarino Roast Shank of Lamb on a mash potato bed and Rosemary sauce	£12.95
Fegato di Vitello Pan fried calve's liver served with sage butter or bacon	£13.95
Scaloppine di Vitello ai Funghi Medallions of veal with mushrooms, brandy and cream sauce	£13.95
Saltimbocca alla romana Pan fried slices of veal topped with Parma ham and sage – white wine sauce	£13.95
Petto di pollo Valdostana Breast of chicken topped with ham & cheese, tomato white wine & basil sauce	£12.95
Grigliata di Carne Mixed char grilled chicken, pork, beef, Tuscan sausage & tomato salsa	£12.95

CONTORNI | SIDE DISHES

Broccoli, aglio e peperoncino Broccoli with garlic and chilli	£2.75
Fagiolini all'olio Green beans with olive oil	£2.75
Spinaci Fresh spinach with butter and a touch of cream	£2.95
Melanzani e Zucchini Deep fried courgettes and aubergines	£2.95
Funghi Saute Mushrooms with garlic and parsley	£2.75
Patate – Potatoes New, Mash, Saute, Lyonnaise or French fries	£2.75
Selection of Vegetables and potatoes	£3.95
Rocket & Parmesan salad	£3.75
Side salad: mixed green or tomato & onion	£3.45

DOLCI DAL CORRELLO £4.95
Sweet from the trolley

FORMAGGI MISTI £6.50
Selection of cheese

We open for lunch & dinner 12.00 Noon to 10.00pm Mon. to Fri. Available for private functions at week-ends
We have a private room available for lunch & dinner Mon. to Sun.

WE HAVE A SELECTION OF DAILY SPECIALS (PLEASE ASK OUR STAFF)
A discretionary 12.5% gratuity will be added to your final bill.