



LOVEtheatre Two Course Pre-theatre Menu

LOVEtheatre vouchers are welcome at Café Rouge at any time and are subject to availability. Diners may choose from a starter and a main course, or a main course and a dessert:

ENTRÉES

FRENCH ONION SOUP (V) (G)

signature Rouge recipe made with beef stock, finished with Gruyère cheese and croutons

CHAMPIGNONS (V) (G)

mushrooms in a garlic and cream sauce on grilled bread

PÂTÉ (G)

smooth chicken liver pâté, with bread and Mediterranean chutney

PLATS CHAUDS

DEMI POULET (G)

half roast chicken flavoured with thyme and black pepper, served with French fries and salad garnish

FISH AND CHIPS

battered fish fillet, served with French fries and tartare sauce

TARTE (V)

vegetable tart with herb pastry, served with a house salad

DESSERTS

CRÈME BRÛLÉE (V) (G)

traditional set vanilla pod custard with caramelised top and strawberry & black pepper sorbet

LEMON TART (V) (G)

signature French lemon tart, with crème fraîche

ICE CREAM (V)

2 scoops of: vanilla (G), chocolate (G), strawberry (G), tarte tatin, salted caramel (G) or chocolate & raspberry fondant ice cream

(V) Suitable for vegetarians. (G) Made without gluten. (G) Can be made without gluten on request.

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.

PARTICIPATING RESTAURANTS

Café Rouge – Holborn

77 Kingsway, Holborn, London WC2B 6ST || T: 020 7430 1416

Café Rouge – Covent Garden

34 Wellington Street, Covent Garden, London WC2E 7BD || T: 020 7836 0998

Café Rouge – Hays Galleria (London Bridge)

Hays Galleria, Tooley Street, London SE1 2HD || T: 020 7378 0097

- Sample menu only, may be subject to change -