

*l'oscar*

RESTAURANT

BAR MENU

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## DRINKS MENU

### SILK ROAD GIMLET — 18

Sipsmith Dry Gin, Sage & Mint Infusion, Lemon Blend Tea, Vermouth  
*Inspired by a classic Gimlet. Served up with crisp & aromatic notes.*

### HIBISCUS ROYALE — 19

Jeeper Brut Champagne, Peach & Apple Liqueur, Absinthe  
*Inspired by a French 75. Served Up with Champagne and floral notes.*

### LOUISVILLE MANHATTAN — 18

Bulleit Rye, Dubonnet Vermouth, Peach & Rooibos Cordial, Bitters  
*Our take on a classic Manhattan. Served up with a smooth and fruity finish.*

### LE RUBIS SPRITZ — 18

Fino Sherry, Rhubarb & Strawberry cordial, Cider Brandy, Citrus Soda  
*Inspired by the Spritz. Served tall on the rocks with a fruity and refreshing finish.*

### RARE ROSE SOUR — 17

Earl Grey Infused Tanqueray Gin, Lanique, Vanilla, Egg White, Peychaud  
*Inspired by a Gin Sour. Served up with floral and citrus notes.*

### COCO MARTINI — 18

JW Black Label Whisky, Coca-Cola & Coconut Reduction, Licor 43, Espresso  
*Inspired by an Espresso Martini. Perfectly balanced with a creamy and nutty finish.*

### GOLD NEGRONI — 18

Tanqueray 10 Gin, White Vermouth, Lavender Tonic Reduction, Bay Leaf  
*Inspired by the all-time favourite Italian classic. Served on an ice block with a bittersweet and floral finish.*

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

ALL PRICES IN £

## BY THE GLASS SELECTION

### CHAMPAGNE 125ML

MICHEL REYBIER 1<sup>ER</sup> CRU 22  
Champagne, France, NV

JEEPER BRUT 17  
Grand Assemblage, Champagne, France, NV

JEEPER BRUT 19  
Grand Rosé, Champagne, France, NV

JEEPER GRANDE RÉSERVE 22  
Blanc de Blanc, Champagne, France, NV

### WHITE WINE 125 / 175ML

FURMINT DRY 9 11  
Hétszölő, Tokaji, Hungary, 2019 <sup>ORGANIC</sup>

BOURGOGNE BLANC 10.50 12.50  
Messe Père et Fils, Burgundy, France, 2020

CHÂTEAU LA MASCARONNE BLANC 11 13  
Provence, France, 2019 <sup>ORGANIC</sup>

GAVI DI GAVI 11 13  
Magda Pedrini, Piedmont, Italy, 2021

SANCERRE 13 15  
Domaine La Clef du Récit, Loire, France 2020

### ROSÉ WINE 125 / 175ML

CHÂTEAU LA MASCARONNE ROSÉ 10 12  
Provence, France, 2020 <sup>ORGANIC</sup>

### RED WINE 125 / 175ML

FESTIVO MALBEC 10 12  
Bodega Monteveijo, Mendoza, Argentina, 2019

CHÂTEAU CALVIMONT 11 13  
Graves, France, 2018

BARBERA D'ALBA 13 15  
Reva, Piedmont, Italy, 2019

SANTENAY 1<sup>ER</sup> CRU 15 17  
Domaine Borgeot, Burgundy, France, 2018

GOULÉE BY COS D'ESTOURNEL 17 19  
Haut-Medoc, France, 2015

PAGODES DE COS 26 31  
Saint-Éstèphe, France, 2014

COS D'ESTOURNEL 39 45  
Saint-Éstèphe, France, 2013 <sup>by CORAVIN</sup>

### SWEET WINE 100ML

TOKAJI LATE HARVEST 9  
Hétszölő, Tokaji, Hungary, 2015 <sup>ORGANIC</sup>

CROSS RIVESALTES 11  
Gérard Bertrand, Languedoc, France, 2011

**BEERS & CIDERS.....all £ 8**

LAGER

PALE ALE

ORGANIC CIDER

**MOCKTAILS & SOFTS**

ALL MOCKTAILS .....10

ELDERFLOWER COOLER

Seedlip Garden Apple & Elderflower, Mint, Ginger Beer

NO-GRONI

Sipsmith Free Glider, Æcorn Bitter, Æcorn Aromatic

MILANO COBBLER

Æcorn, Triple Citrus Sherbet, Rosemary & Black Olive Tonic

ALL SOFTS .....6

COCA COLA

DIET COKE

COKE ZERO

FRANKLIN AND SONS TONIC WATER

FRANKLIN AND SONS TONIC LIGHT

FRANKLIN AND SONS TONIC ELDERFLOWER

FRANKLIN AND SONS TONIC RHUBARB

FRANKLIN AND SONS LEMONADE

FRANKLIN AND SONS GINGER BEER

FRANKLIN AND SONS GINGER ALE

STILL & SPARKLING WATER.....4

## BAR SNACKS

PADRON PEPPERS <sup>VEGAN</sup>	8.50
Lime Infused Salt	
SALT AND PEPPER SQUID	9
Harissa Mayonnaise	
CRAYFISH VOL-AU-VENT	8
Cocktail Sauce	
DUCK LIVER PÂTÉ, APRICOT CHUTNEY	9
Pistachio Crumb	
TEMPURA BATTERED BUTTERMILK CHICKEN	9
Tarragon Emulsion	
CONTINENTAL CHEESE SELECTION	12.50
Baron Bigod, Ragstone, Fourme D'Ambert, Quicques Mature Cheddar Served with Chutney	
CHEF'S CHARCUTERIE, FOCACCIA	12.50
Fennel Salami, Serrano Ham, Bresaola, Toulouse & Chorizo Sausages, House Piccalilli, Pickles	
FRENCH FRIES	5
CHOCOLATE BROWNIE BITES <sup>VEGAN</sup>	9
White Chocolate Cremeaux	

### ALL PRICES IN £

If you have a food allergy or intolerance, please speak to a member of staff before ordering. All food and beverage prices are inclusive of 20% VAT. A 15% discretionary charge will be added to your final bill.

L'oscar



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