

Chez Roux



THE LANGHAM
LONDON



Chez Roux draws its inspiration from Chef Michel's cherished memories of his upbringing: his rural Kent childhood in the 1960s, growing up at the Fairlawne estate. During this time, his father, Albert Roux OBE, served as a private chef for the Cazalet family, and conceptualised the inaugural menus of Le Gavroche. Our menu has been meticulously crafted with these influences in mind, showcasing historical British favourites and traditional French culinary techniques; a fusion of British classics with the finesse of traditionally French methods.

In the words of Chef Michel himself: "Many of the recipes that graced tables in the 60s have faded into obscurity, yet the essence of those dishes holds a special place in my heart – with a hint of nostalgia and boundless excitement, I invite you to savour the menu at Chez Roux at The Langham."

Begin your evening with a welcome sablé, in honour of Mrs. Bradbrook, wife of the butler at the Fairlawne estate, and served to generations of guests at Le Gavroche.



MICHEL'S TASTING MENU

100 | 160 *with wine pairing*

Mackerel Rillettes

Beetroot and watercress salad

Hambleton Vineyard Classic Cuvée

Dover Sole 'Veronique'

Muscat Grapes, tarragon and mushrooms

Kit's Coty Bacchus

Buckleuch Beef Fillet

Morel sauce, VSOP Cognac

El Meson Gran Reserva

Stichelton and Pitchfork cheddar

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira, Portugal

Warm Caramel Rice

Praline sorbet (VE)



MICHEL'S VEGETARIAN TASTING MENU

100 | 160 *with wine pairing*

'Lyonnaise Salad'

Burford brown egg, chestnuts, roasted celeriac (v)

Hambleton Vineyard Classic Cuvée

Roasted Heirloom Beetroot

Marinated fig, watercress (vE)

Kit's Coty Bacchus

Delica Pumpkin Pithivier

Jerusalem artichokes, Muscat Grapes, Merlot dressing (vE)

El Meson Gran Reserva

Devon Blue and Spenwood Cheese

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira, Portugal

Warm Caramel Rice

Praline sorbet (vE)

