

Céleste

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking began when I was 14 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes on the menu today.

Honouring British heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story, with a strong commitment to source locally produced ingredients.

Bom Apetite

Darcio Henriques Head Chef



MENU DU JOUR

TO START

Crispy Organic Egg M

Kadaif strands and wild mushrooms Dry Tokaji, Furmint, Kardos, 2017

Roasted Quail

Bitter leaf salad and lemongrass dressing Chianti Rufina, Prunatelli, 2016

Baby Beetroot Salad M

Goat's cheese and lovage pesto Available vegan on request Rias Baizas, Barbutin, Galicia, Spain, 2018

TO FOLLOW

Pan-fried Stone Bass

Mushroom purée and fish jus Costieres de Nimes, L'Ermitage, Auzan, 2018

Confit Duck Leg Terrine

Celeriac purée and fermented plums Cahors, Château le Cedre 2015

Roasted Aubergine M

Pickled onions, hazelnut and Greek yoghurt

Available vegan on request

Marsanne, Tahbilk, Nagambie Lakes, 2017



TO FINISH

Strawberries & Cream

Crème fraiche mousse, strawberries and lemon verbena Jurancon Moelleux Lapeyre, France 2017

Almond Pavé

Apricot, orange & thyme Monbazillac Seigneur, France 2018

Chocolate Decadence

Chocolate brownie, smoked chocolate cremeux & stem ginger ice cream Chateau de Cerons, Bordeaux sweet, France 2018

3 courses £42.00 per person
Wine pairing £40.00 supplement per person
Wine pairings are subject to changes

Teas

£6.50

English Breakfast, Lanesborough Afternoon Tea, Earl Grey Darjeeling, Sencha, Jasmine Flower Ball White Chocolate chilly Chocolate Brownie, White Apricot

Coffee

£6.50

Americano, Espresso, Double Espresso Café Latte, Cappuccino

* Please note that this menu is available when reserved online only
Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.





Masterpiece Hotels