



Céleste

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

My passion for cooking has enabled me to work alongside Master of Gastronomy and this experience continues to inspire me and influence the dishes that you see 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. We are committed to sourcing locally produced ingredients.

Bon Appétit

Steeven Gilles,
Executive Head Chef

Ivan Di Nasta,
Restaurant Manager

Paul Fauvel,
Head Sommelier



MENU DU JOUR

Cauliflower

velouté, crispy onion, cauliflower couscous
and croutons

Perfect Egg

Meurette garnish, toasted bread
and Bourguigonne sauce

Pig's head

cromesquis, gribiche and bitter salad



Chicken

roasted chicken breast, cabbage confit
and chicken jus

Risotto

Shetland mussel, parmesan and saffron flavour

Celeriac tagliatelle ✓

truffle emulsion, Comté extra vieux millésimé



Pistachio

textures of pistachio, cranberry jelly
and maple syrup

Exotic Ile Flottante

exotic coulis and brunoise

Cheese selection

handmade crackers, grapes
(£8.00 supplement)

3 courses £45.00 per person*

Wine pairing £40.00 supplement per person

** Please note that this menu is available when reserved online only with included a glass of champagne*

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.