

DU TRATRA AVEC LES DOIGTS

a little something to accompany your wine

Huîtres natures ou à notre façon £2.5 each | £22 for 12
Oysters with lemon or with a Stéphane twist

Crème de cèpes £7
Wild mushroom velouté

Accras de morue et crevette rose £8
Salt cod and prawn fritters, sweet and sour sauce



STÉPHANE'S CHARCUTERIE

I'm the grandson of a butcher so charcuterie is a favourite

Enough for two or three to share. All served with pickled mushrooms, pear and shallot chutney, cornichons and toasted sour dough.

Terrines £13 each
– Pork and shallot
– Pork and gingerbread
– Wild boar
– Venison and blackcurrant
– Rabbit and chorizo
– Duck and orange

Planche £18
Jambon Noir de Bigorre, Ventreche, Saucisson de Lyon, Poitrine Roulée, Chorizo de Bigorre

Individual items at £5 each, excludes Noir de Bigorre

Avec du Fromage £22
A selection of Stéphane's charcuterie with three cheeses

Noir de Bigorre £19
100g of premium cured ham from Bigorre pigs

Le Petit Bridé £12
A whole saucisson sec to share – feel free to take any leftovers home

PARTAGER OU PAS

to start and to share

Carpaccio de Saint-Jacques £12
Scallop carpaccio, passionfruit dressing, beetroot crisps

Crabe rémoulade, nori frit £12
Crab remoulade, crunchy nori

Escargots, noix et châtaignes £13
Snails, walnuts and chestnuts

Croustade de boudin noir £12
Black pudding parcel, apple and Meaux mustard

Rouleaux d'automne £9
Seasonal vegetable rolls, pistachio dressing

POUR DEUX ET PLUS SI AFFINITÉ

enough for three to four, or two trenchermen

Agneau £75
A whole shoulder of lamb slow-cooked for seven-hours, served with paprika chips and a provencal style sauce

Carré de cochon £65
Rack of pork, butternut squash 'risotto', sage



TRATRA POUR NE PLUS AVOIR FAIM

main courses for one, or two to share

Dorade en filet £21
Sea bream, pumpkin and girolles

Poisson de la Mer £24
Today's wild fish from British coastal waters

Coquilles Saint-Jacques £28
Scallops, Jerusalem artichoke, Roscoff onions, garlic and herb butter

Pot-au-feu de cochon, légumes oubliés £27
Stéphane's famous pork stew with forgotten vegetables

Bavette steak £23
Roquefort crumble, braised carrots

Civet de chevreuil, retour du chasse £24
Red wine-braised venison

Poêlée de champignons du moment £16
Sautéed seasonal mushrooms, rosemary polenta

LE MENU RIPAILLE

Stéphane's feast menu, available for a minimum of 2 to 15 diners, £50pp

Crème de cèpes –
Planche de Charcuterie –
Confit d'Agneau –
Figues rôties, crème d'amande

For parties of 6 or more please allow 48 hours' notice for these other main course options: Cassoulet; Le Grand Aïoli; Tête de Veau; Joue de Bœuf; Poulet Rôti; Whole fish cooked on the bone.

FROMAGE

perfect condition cheese direct from Crèmerie Crouzet

Cheese £11
Your waiter will confirm today's selection



TRATRA TOUT EN DOUCEUR

comforting desserts

Figues rôties, crème d'amande £9
Roast figs, frangipane, port sauce

Crème brûlée à la cardamome, praline £7
Cardamom crème brûlée, caramelised almonds

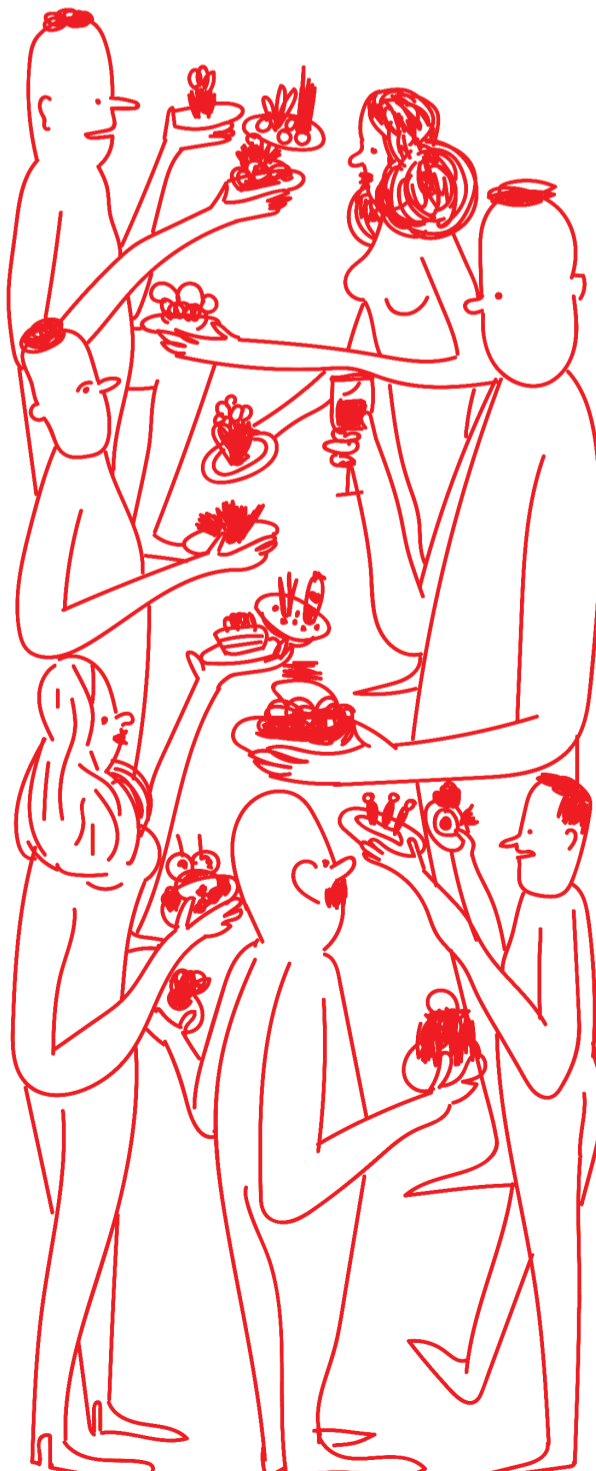
Cœur Coulant au Caramel £8
Baked salted caramel pudding, custard Allow 10 minutes

Perles du japon, coco, fruits exotique £8
Tapioca, coconut, exotic fruits

Chocolat liégeois façon forêt noire £9
Black Forest sundae

Gâteau d'orange £9
Orange semolina cake, mascarpone and cinnamon

Glaces et Sorbet £8



SOIRÉES ET SALON PRIVÉ

We welcome groups and parties of all types. With 48 hours notice, we can arrange one of Stéphane's feast menus. Our private dining room menus start from £35pp.

OPENING HOURS

TUESDAY TO SATURDAY
6PM TO MIDNIGHT

12.5% discretionary service charge will be added to the bill. Please notify your waiter if you have any special dietary requirements.

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TRATRA

TRATRA BAR À VIN

Each week we raid our massive multi-award-winning all French cellar and create an abbreviated list of wines that we'd like you to taste. If you can't find anything that you particularly like, just ask and we've got about 600 other wines to choose from.

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FIZZ

Crémant de Limoux, Domaine Collin, Brut NV, Languedoc £9 | £43

Veuve Clicquot Yellow Label Brut NV £12 | £65
Rosé £14 | £75

Besserat de Bellefon Cuvée des Moines 2002 £95

La Closerie, J. Prévost, Les Béguines, Extra Brut, NV £145

Billecart-Salmon Rosé NV £50 HALF BTL

Delamotte, Rosé NV £120

HOUSE WINES BY THE GLASS

WHITE
Muscadet Sur Lie, Château de Templiers, Loire, 2014 £5 | £27

Frangy, Roussette de Savoie, Domaine Bruno Lupin, 2016 £6.5 | £35

Rully, Jean-Baptiste Ponsot, en Bas de Vauvry, Burgundy 2013 £11.5 | £67

Bandol, Château de Pibarnon, Provence 2011 £12 | £68

RED
Corbières, Reserve Grand Arc, Languedoc, 2015 £6.5 | £35

KO, In Côt We Trust, Domaine Puzelat-Bonhomme, Loire Valley 2011 £8.5 | £46

Madiran, Château Barrejat, South West, 2014 £7.5 | £39

Clos du Jaugueyron, Cru Bourgeois, Haut-Médoc 2011 £11 | £65

CURRENT PREDILECTIONS

**SAUVIGNON
BLANC**
Sancerre, Les Grands Champs, Domaine Fouassier, Loire Valley 2014 £9 | £54

Château Carbonnieux, Bordeaux 2013 £99

Blanc Fumé de Pouilly, Silex, Domaine Dagueneau, Loire 2010 £189



ROSÉ & LIGHTLY CHILLED RED

ROSÉ
Château Léoube, Côtes de Provence, 2015 £8 | £42

Château D'Esclan, Whispering Angel, 2015 £75 BTL

RED
Chiroubles, Domaine de la Chapelle des Bois, Beaujolais, 2015 £8.5 | £48

Saumur Champigny, Langlois-Château, Loire, 2013 £8.5 | £48

NATURAL & BIODYNAMIC

WHITE
Mas de Daumas Gassac, Languedoc, 2014 £75 BTL

Sylvaner, Peau Rouge, Jospin, Alsace, 2012 £51 BTL

RED
Lirac, Le Classique, Domaine du Joncier, Rhône, 2013 £48 BTL

Collioure, Coume del Mas, Schistes, Roussillon 2012 £69 BTL

SWEET & LUSCIOUS

Monbazillac, Domaine de l'Ancienne Cure, South West, 2011 £6.75 75ML GLS | £54 BTL

Rivesaltes Ambre, Domaine Cazes, Roussillon, 1997 £11 75ML GLS | £39 HALF BTL

Château Rieussec, 1er Grand Cru Classé, Sauternes, 2007 £85 HALF BTL

Mauzy, Mas Amiel, V.D.N. Roussillon, 2009 £7.5 | £76



GUTSY & ROBUST REDS

Bandol, Domaine de la Tour du Bon, Provence 2012 £12.5 | £70

Gigondas, Domaine du Grapillon d'Or, 2014 £65 BTL

THE ARDECHE

WHITE
Lard-des-Choix, Champs Libre, 2015 £7 | £39 BTL

RED
La Souteronne, Hervé Souhaut, 2015 £55 BTL

ICONS & BLOCK- BUSTERS

WHITE
Château de Fonsalette, Côtes-du-Rhône, 2004 £92

RED
Château Clinet, Pomerol, Bordeaux 1996 £245

Hermitage, J-L Chave, Rhône, 1988 £475



LOW MARGINS ON TOP WINES

WHITE
Puligny-Montrachet, 1er Cru, Les Folatières, Domaine Leflaive, Burgundy 2006 £112

RED
Château Palmer, Margaux, Bordeaux, 1985 £225

FIZZ
Armand de Brignac, Ace of Spades, Brut NV £250

TASTERS – CORAVIN 75ML

WHITE
Condrieu, M & Y Gangloff, Rhône, 2010 £18 GLS

RED
Château La Conseillante, Pomerol, Bordeaux 2007 £32 GLS

OLD & ECLECTIC

WHITE
Muscadet-Sèvre et Maine, Domaine le Fay d'Homme, Old Vines, Loire, 1993 £71

Domaine Weinbach, Clos des Capucins Tardive, Alsace, 1988 £160

RED
Domaine Tempier, Bandol, 1981 £240
Château Montrose, St. Estèphe, Bordeaux, 1953 £950

LARGE FORMATS

WHITE
Riesling, Cuvée Frederic Emile, FE Trimbach, 2005 £205 Magnum

Meursault, Narvaux, Ballot-Millot, 2010 £235 Magnum

RED
Châteaux Vieux Sarpe, St Emilion, Grand Cru, 2008 £175 Magnum

Faugères, Domaine Léon Barral "Jadis", 2013 £129 Magnum

Château de Pibarnon, Bandol, 2012 £375 Jeroboam

ROSÉ
Rimauresq, Côtes de Provence, 2014 £245 Jeroboam

DIGESTIFS ALL 50ML

EAUX DE VIE
La Vieille Prune, Louis Roque £9.5
Distillerie Jos Nusbaumer, all £9: Marc d'Alsace; Poire Williams; Mirabelle; Cumin; Vieux Kirsch; Esprit de Bière; Framboise

CALVADOS
Morin Selection 3 year old £8
Hors d'Age, 15 year old £15
Napoleon, 25 year old £19

COGNAC
Couprie Selection 4 years old £9.5
Couprie VSOP £12.5
Napoleon 25 years £25

ARMAGNAC
Château de Lacquy VSOP £13
Château de Gaube, Selection Darroze 1966 £45
1972 £30

PORT
Quinta do Noval, Tawny Port Colheita, 2000 £14

COCKTAILS ALL £12

Dry Martini
Negroni
Old Fashioned
Sazerac
Bloody Mary
Corpse Reviver
French 75
Espresso Martini

**NON-ALCOHOLIC
ALL £6.5**
Elderflower Cooler
Shirley Temple
Virgin Mary



OTHER DRINKS

APÉRITIFS
Pastis £7
Communard £8
Pineau des Charente £8
Lillet Blanc £7
G&T £9

**CIDER & BEER
ALL 330ML**
Cidre de Breton £4.75
Meteor Lager £4.5

SOFT DRINKS
Evian / Badoit £4.25
Mixers / Tonics £4
Filtered Water (still or sparkling) £1.5 FOR UNLIMITED SUPPLY

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