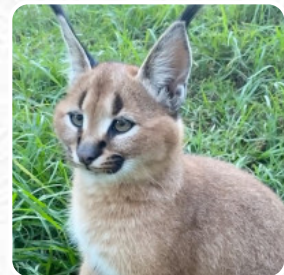
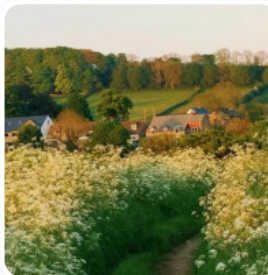




Elena's L'Etoile Menu

<https://menuweb.menu>

30 Charlotte Street London, W1T 2NG, United Kingdom
+442076367189,+442076361496 - <http://elenasletoile.co.uk/>



The menu of Elena's L'Etoile from London contains about **211** different menus and drinks. On average you pay about £9 for a dish / drink.

Elena's L'Etoile Menu



Entrées

ROASTED RED PEPPER £6

Pasta

KING PRAWN RISOTTO

Gnocchi

GNOCCHI £13

Snacks

SCONES

Salad

GREEN SALAD £3

Chicken Dishes

SMOKED CHICKEN £7

Indian

SOFT DRINKS £3

Main Course

FILLET OF BEEF WELLINGTON

Main

SLOW COOKED PORK BELLY £14

Seafood

CRISPY CALAMARI £7

Juices Small (0,3L)

FRESH ORANGE JUICE £5

Pasta-Nudeln

FARFALLE £13

Aperitif

KIR VIN BLANC £8

Tequila

JOSE CUERVO GOLD £9

Special Packs

BACARDI COKE £8

Hot Drinks

SELECTION OF TEAS £2

Drink

HOUSE WINES

Snacks And Sides

COLESLAW

Greens

CRANBERRY CASHEW

Softdrink

COKE DIET COKE

Cordials

PIMMS £9

Armagnac

HOUSE ARMAGNAC £12

Elena's L'Etoile Menu



Eau de Vie

POIRE WILLIAMS, FRAMBOISE £11

Aperitivo

CAMPARI FRESH ORANGE £9

Bottle Beers

BUDVISER BUDVAR £6

DIGESTIVI

GRAPPA TIGNANELLO £10

Sides & Salads

HAND CUT CHIPS £3

Potages

VICHYSOISE £6

Whisk(E)Y

FAMOUS GROUSE £7

Appetizers To Share

SELECTION OF CHEESES

Aperitifs And Liqueurs

CRÈME DE MENTHE GREEN

Cognacs

HOUSE COGNAC (V.S.O.P. £10

Spirits & Liqueurs

SPRITZER £7

SCOTCH WHISKY / IRISH WHISKEY

JAMESON £7

Coffee And Teas

LIQUER COFFEES £9

Brandy / Cognac / Armagnac

REMI MARTIN VSOP £11

LIQUEURS & DIGESTIVES

BENEDECTINE

Ports & Cognacs

COUVOISIER VSOP £11

Entrees - From The Sea

PAN SEARED SWORD FISH £17

Royal Christmas Menu

CONFIT DUCK LEG

Le Nostre Specialita / Specialty Salads

FARFALLE PASTA

SPECIALTIES & DINNER

STUFFED CHICKEN BREAST £14

The Lanesborough Afternoon Tea With

Elena's L'Etoile Menu



Champagne £90

SANDWICHES

Port & Liqueurs

AMARETTO, BAILEYS

Aperitivo Classico

SHERRY DRY MEDIUM SWEET

Alcoholic Drinks

CALVADOS £11

PERONI £6

Sandwiches

ROAST VEGETABLES £7

PASTRAMI SANDWICH £8

Side Dishes

MASHED POTATOES £3

SEASONAL VEGETABLES £3

From The Grill

8OZ RIB EYE STEAK £22

10OZ SIRLOIN £23

Beverages

COFFEE OR TEA

CAFÉ L'ETOILE £3

Half Bottles

MÂCON-VILLAGES, CAVE DE L'AUREORE
2014, FRANCE, 12.5% ABV

FLEURIE, LOUIS TÊTE 2013, FRANCE,
13% ABV

Rosé Wines

LE NOTAIRE CARIGNAN ROSÉ 2014,
FRANCE, 12% ABV

GRANDE RÉSERVE ROSÉ, CHÂTEAU
SAINTE MARGUERITE 2015, FRANCE,
12.5% ABV

The Grill

MARINATED TIGER PRAWN
SKEWERS £19

WHOLE POUSSIN, PORTABELLO
MUSHROOMS £20

Soft Drinks And Juices

TOMATO JUICE

CRANBERRY JUICE

Restaurant Category

FRENCH

VEGETARIAN

Non Alcoholic Drinks



BITTER LEMON

GINGER ALE

TONIC WATER

Drinks

TEA OR COFFEE

BLOODYMARY £8

STILL SPARKLING WATER £5

Cocktails

GLASS OF HOUSE WINE £7

NEGRONI £10

CHAMPAGNE COCKTAIL £14

Elena's L'Etoile Menu



Gin

HOUSE GIN MIXER	£8
BEEFEATERS, GILBEYS	£7
GORDON'S	

Vodka

HOUSE VODKA MIXER	£8
VODKA FRESH ORANGE	£9
ABSOLUT STOLICHNAYA	£7

Liqueurs

COINTREAU MURE
DRAMBUIE, GRAND MARNIER
KAHLUA, KUMMEL, TIA MARIA

Vermouth & Aperitifs

KIR ROYALE, BELLINI	£13
DUBONNET, PUNT MES	£10
CAMPARI MIXERS	£9

These Types Of Dishes Are Being Served

PASTA
DESSERTS
TUNA STEAK

Desserts

LEMON MERINGUE PIE	£5
SELECTION OF CHEESE	£9
HAZELNUT CHOCOLATE ORANGE TART	£5
MOIST FRUIT SPONGE	£5

Mains



L'ETOILE SALMON FISH CAKE*	£14
BAKED COD FILLET	£15
PAN SEARED DUCK BREAST	£16

BRAISED OX CHEEKS

Spirits

SMIRNOFF RED	£7
JACK DANIELS	£8
CAPTAIN MORGAN	£7
SAMBUCA	

Salads

TUNA NICOISE SALAD	£11
MELON BYONNE HAM	£7
WARM BEETROOT	
TOMATO SALAD	£3
HALLOUMI SALAD	

Dessert Wines

MUSCAT DE SAINT JEAN DE MINERVOIS, DOM DE BARROUBIO 2014, FRANCE, 15.2% ABV
TOKAJI ASZÚ 5 PUTTONYOS, PATRICIUS 2004, HUNGARY, 10.5% ABV
CLOS DADY, SAUTERNES 2012/13, FRANCE, 13.5% ABV
LBV PORT, QUINTA DO CRASTO 2011, PORTUGAL, 20% ABV
VINTAGE PORT, QUINTA DO CRASTO 2010, PORTUGAL, 20% ABV

Elena's L'Etoile Menu



Reds By The Glass

JACQUES VERITIER ROUGE, VIN DE FRANCE 2015, FRANCE, 12% ABV

MERLOT, LONGUE ROCHE 2014/15, SOUTH WEST FRANCE, 13% ABV

MALBEC, BODEGAS SANTA ANA 2015, ARGENTINA, 12.5% ABV

RIOJA CRIANZA, VIÑA CERRADA 2013, SPAIN, 13.5% ABV

BORDEAUX SUPÉRIEUR, CHÂTEAU SAINTE MARIE 2014, FRANCE, 13.5% ABV

Whites By The Glass

JACQUES VÉRITIER BLANC, VIN DE FRANCE 2015, FRANCE, 12% ABV

SAUVIGNON BLANC, LONGUE ROCHE 2014/15, SOUTH WEST FRANCE, 11.5% ABV

VERMENTINO/PICPOUL, LES GRANGES DE FÉLINES 2015, FRANCE, 12.5% ABV

PUIATTINO, PINOT GRIGIO IGT, GIOVANNI PUIATTI 2015, ITALY, 12% ABV

PETIT CHABLIS, DOMAINE LOUIS MICHEL 2014, FRANCE, 12.5% ABV

Dessert



SELECTION OF CAKES

BLACK FOREST GATEAUX

£5

VANILLA CREME BRULEE

APPLE TART TATIN

SELECTION OF SORBETS

TARTE TATIN

Starters

CONFIT DUCK LEG RIBBON VEGETABLES*

£7



HOME CURED GRAVLAX

FRIED LAMB SWEETBREADS

£7

CREAM OF MUSHROOM SOUP

HOME CURED SALMON

£7

CHICKEN LIVER PÂTÉ

Sparkling & Champagne

PROSECCO BRUT, TERRE DI SANT'ALBERTO NV, ITALY, 12% ABV

RIVAROSE PRESTIGE BRUT, ROYAL PROVENCE NV, FRANCE, 12% ABV

BLANC DE BLANCS, RIDGEVIEW 2011, ENGLAND, 12% ABV

LAURENT-PERRIER BRUT NV, FRANCE, 12% ABV

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV, FRANCE, 12% ABV

LAURENT PERRIER GRAND SIECLE NV, FRANCE, 12% ABV

New World Reds

BOSSTOK PINOTAGE, MAN FAMILY WINES 2014, WESTERN CAPE, SOUTH AFRICA, 14% ABV

ESTATE MALBEC, HUMBERTO CANALE 2015, PATAGONIA, ARGENTINA, 14% ABV

CABERNET SAUVIGNON, HEARTLAND 2012, SOUTH AUSTRALIA, 14.5% ABV

PINOT NOIR WINEMAKER RESERVE, GIBBSTON VALLEY, YEALANDS 2014, CENTRAL OTAGO, NEW ZEALAND, 13.5% ABV

IXSIR GRANDE RESERVE RED 2010, BEQAA VALLEY, LEBANON, 13.5% ABV

ARTEMIS CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS 2013, CALIFORNIA, USA, 14.5% ABV

Elena's L'Etoile Menu



New World Whites

VIOGNIER RESERVE, BODEGAS SANTA ANA 2014, MENDOZA, ARGENTINA, 13.5% ABV

SAUVIGNON BLANC, THE FROST POCKET 2014, MARLBOROUGH, NEW ZEALAND, 12.5% ABV

DRY RIESLING, CHATEAU STE MICHELLE 2013, WASHINGTON STATE, USA, 12.5% ABV

VIOGNIER ROUSSANNE, SUTHERLAND 2013, WESTERN CAPE, SOUTH AFRICA, 14% ABV

IXSIR GRANDE RESERVE WHITE 2014, BEKAA, LEBANON, 13.5% ABV

THE FMC, CHENIN, KEN FORRESTER WINES 2013, WESTERN CAPE, SOUTH AFRICA, 13.5% ABV

European Whites

ALBARIÑO, EIDOSELA 2015, RIAS BAIXAS, SPAIN, 12.5% ABV

VERDICCHIO CLASSICO SUPERIORE, CASAL DI SERRA, UMANI RONCHI 2014, MARCHE, ITALY, 13% ABV

BACCHUS, KENTON VINEYARD 2014, DEVON, ENGLAND, 11.5% ABV

GAVI DI GAVI DOCG, FONTANAFREDDA 2014, PIEMONTE, ITALY, 12.5% ABV

GRÜNER VELTLINER SMARAGD KOLLMÜTZ, ERICH MACHHERNDL 2012, WACHAU, AUSTRIA, 14% ABV

CHARDONNAY, PLANETA 2014, SICILY, ITALY, 13.5% ABV

European Reds

DOURO RED, QUINTA DO CRASTO 2014, DOURO, PORTUGAL, 14% ABV

RIOJA RESERVA, VIÑA CERRADA 2007, RIOJA, SPAIN, 13.5% ABV

CRianza, PAGO DE LOS CAPELLANES 2011, RIBERA DEL DUERO, SPAIN, 13.5% ABV

SANTA CECILIA NERO D'AVOLA, PLANETA 2011, SICILY, ITALY, 13.5% ABV

BAROLO DOCG PISAPOLA, ASCHERI 2012, PIEMONTE, ITALY, 14.5% ABV

BRUNELLO DI MONTALCINO, FATTORIA DEI BARBI 2010, TUSCANY, ITALY, 14.5% ABV

Whiskies & Malts

HOUSE WHISKY MIXER £8

BELLS, J & B £8

CHIVAS REGAL, J. WALKER BLACK £8

GLENMORANGIE, LAGAVULIN, TALISKER £10

CRAGGAMORE, GLENFIDDICH £10

GLENLIVET, LAPHROIG, OBAN £10

Ingredients Used



GORGONZOLA £7

PRAWNS

SCALLOPS

DUCK

PAPRIKA

BANANA

Soft Drinks

COKE

DIET COKE

LEMONADE

ORANGE JUICE

GINGER ALE, TONIC £3

TOMATO, CRANBERRY JUICE £4

Elena's L'Etoile Menu



LEMONADE BITTER LEMON

French Whites

MUSCADET DE SEVRE ET MAINE SUR
LIE V V, CHÂTEAU DU POYET 2014,
LOIRE, 12% ABV

PICPOUL DE PINET, DOMAINE
ROQUEMOLIÈRE 2015, LANGUEDOC
ROUSSILLON, 13% ABV

PINOT BLANC, TRIMBACH 2014,
ALSACE, 12.5% ABV

VOUVRAY SEC, SYLVAIN GAUDRON
2012, LOIRE, 12% ABV

POUILLY FUMÉ, CHÂTEAU FAVRAY 2014,
LOIRE, 12.5% ABV

MERCUREY BLANC, DOMAINE MICHEL
JUILLOT 2012, BURGUNDY, 12.5% ABV

GEWURZTRAMINER RESERVE,
TRIMBACH 2011, ALSACE, 13.5% ABV

CHABLIS 1ER CRU MONTMAIN,
DOMAINE LOUIS MICHEL 2012,
BURGUNDY, 13% ABV

MEURSAULT, DOMAINE JEAN-MICHEL
GAUNOUX 2012, BURGUNDY, 13% ABV

CONDRIEU LA PETITE CÔTE, DOMAINE
CUILLERON 2014, RHÔNE, 13% ABV

PULIGNY MONTRACHET 1ER CRU LES
FOLATIÈRES, DOMAINE ALAIN CHAVY
2011, BURGUNDY, 13.5% ABV

French Reds

CÔTES DU VENTOUX LES BOUDALLES,
BRUSSET 2014, RHÔNE, 12.5% ABV

CHATEAU BOVILA MALBEC, CAHORS
2013, SOUTH WEST FRANCE, 13% ABV

LA POMPADOUR CORBIÈRES,
CASTELMAURE 2014, LANGUEDOC
ROUSSILLON, 14% ABV

BOURGOGNE PINOT NOIR, CHÂTEAU DE
LA CHARRIÈRE 2014, BURGUNDY, 12.5%
ABV

CROZES HERMITAGE PAPILLON,
DOMAINE GILLES ROBIN 2014, RHÔNE,
13% ABV

GIGONDAS TRADITION LE GRAND
MONTMIRAIL, DOMAINE BRUSSET 2014,
RHÔNE, 14% ABV

CHÂTEAU PLAISANCE, GRAND CRU, ST
EMILION 2012, BORDEAUX, 14% ABV

CHÂTEAUNEUF DU PAPE, DOMAINE
CHANTE CIGALE 2012, RHÔNE, 15% ABV

CHÂTEAU D'ARSAC CRU BOURGEOIS,
MARGAUX 2012, BORDEAUX, 13.5% ABV

BEAUNE 1ER CRU LES THEURONS,
DOMAINE RÉGIS ROSSIGNOL
CHANGARNIER 2012, BURGUNDY, 13%
ABV

POMMARD LES PERRIÈRES, DOMAINE
JEAN-MICHEL GAUNOUX 2008,
BURGUNDY, 13% ABV

CHÂTEAU TALBOT, 4ÈME CRU CLASSÉ
2011, BORDEAUX, 13% ABV

Elena's L'Etoile Menu



Elena's L'Etoile

30 Charlotte Street London,
W1T 2NG, United Kingdom

Opening Hours:

Monday 12:00-14:30 18:00-22:30

Tuesday 12:00-14:30 18:00-22:30

Wednesday 12:00-14:30 18:00-
22:30

Thursday 12:00-14:30 18:00-22:30

Friday 12:00-14:30 18:00-22:30

Saturday 12:00-14:30 18:00-22:30

Made with [Menu](#)

