

Galvin at Windows





With a glamorous interior evoking the golden age of the 1930's, Michelin-starred Galvin at Windows restaurant and bar has become one of the most talked about destinations since opening in May 2006. Situated on the 28th floor of the London Hilton on Park Lane in trendy Mayfair, it has become renowned for its peerless views over the capital, including iconic sites such as The City, Hyde Park and Buckingham Palace.

Together with Chef Patron Chris Galvin, Head Chef André Garrett has successfully created seasonally inspired menus based around modern French haute cuisine, making this a sought after dining experience, and the place to go if you want to impress.

Galvin at Windows Bar boasts not only tempting cocktails but some of the most spectacular views of London too. Try a signature cocktail – made from only the finest ingredients. And for those looking for something a little stronger the whiskey collection is sure to tempt you.

Le Menu du Chef

Spiced cauliflower velouté, mango & pistachio Slow cooked organic hen egg, charlotte potatoes, smoked haddock & curry mayonnaise Duck rillette, pickles, caper & raisin purée

Bourride, saffron braised fennel, aïoli & croutons Tatin of Roscoff onion, pot roasted root vegetables & green apple Cornfed chicken breast, gem lettuce, coco bean & mustard cream

Citrus baba & chantilly cream Buttermilk pannacotta, Yorkshire rhubarb, ginger & coriander Selection of seasonal cheeses from La "Fromagerie"

> (Supplement £8) £39 three courses

Additional Side Dishes at £5 each

Pomme purée Garlic creamed spinach House mixed salad Head Chef André Garrett MCA

This is a sample menu only. Available Monday to Wednesday 6 pm until 10.30 pm Thursday & Friday between 6 pm until 7 pm and 9.30 pm until 11 pm.

Special offer that needs to be pre-selected. Needs to be quoted at the time of making the booking. Subject to availability.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill. For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu