

Blanchette

SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Sea bream tartare, confit egg yolk & sesame seeds, soy dressing 14

Smoked salmon, gribiche sauce, cornichons, capers 13

Cheese beignets, onion confit 8

Croquettes of the day 9

CHARCUTERIE

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9

CHEESE & HONEY PAIRING

LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Deux-Sèvres, served with fresh honeycomb) 7
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Bleu d'Auvergne (Cows' milk, Auvergne, semi-soft blue cheese with a fruity heart, served with linden honey) 7
Linden honey has a unique taste and aroma with woody and herbal notes

Beaufort (Cows' milk, Alps, pale gold colour, smooth in texture, served with linden honey) 8.5
Linden honey has a unique taste and aroma with woody and herbal not

All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.

Blanchette

FISH

Moules marinières 18

Roasted cod, langoustine bisque, mussels, pomme paille, parsley mayo 27

Chalkstream trout, Parisian potatoes, trout roe, horseradish sauce 25

MEAT

Pork ragu, gnocchi, stracciatella 22

300g Aged beef sirloin, soubise sauce, parsley mayo 55

Pork & boudin noir crépinette, pomme purée, devil sauce 26

Confit duck leg, smoked pancetta, lentils 28

VEGETARIAN

Wild mushrooms & garlic pappardelle, parmesan 18

Buratta, peas, grilled courgette, broad beans, spicy chimichurri 22

SIDES

Frites & béarnaise 6

Green bean salad, mimolette cheese, shallots, walnut dressing 12

Grilled baby gem, caesar dressing, shaved parmesan, croutons 11

Green salad, chives, lemon dressing 12

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VEGETARIAN MENU

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Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Cheese beignets, onion confit 8

CHEESE & HONEY PAIRING

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MAIN COURSES

Wild mushrooms & garlic pappardelle, parmesan 18

Buratta, peas, grilled courgette, broad beans, spicy chimichurri 22

SIDES

Frites & béarnaise 6

Green bean salad, mimolette cheese, shallots, walnut dressing 12

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