

Blanchette

SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Ham hock parsley terrine, pickles, remoulade 9

Sea bream tartare, confit egg yolk & sesame seeds, soy dressing 12

Beef croquettes, harissa mayo 9

Cheese beignets, onion confit 8

CHARCUTERIE

Corsican coppa 9.5

Saucisse sèche 9.5

Rosette de Lyon 9.5

Truffle saucisson 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

Petit brillat savarin (Cows' milk, Burgundy, slightly salted and creamy, 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, tender blue cheese with a fruity heart, served with linden honey) 7
Linden honey has an 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
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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.

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FISH

Moules marinières 16

Roasted cod, white coco beans, clams, wild mushrooms, leeks & fish velouté 26

Chalkstream trout, beetroot, Parisian potatoes, horseradish sauce 23

MEAT

Grilled pork belly, parsnip, bacon jam, glazed turnip, star anise jus 26

Roasted duck breast, red cabbage purée, coleslaw, braised duck leg, apple gel, duck jus 29

Braised beef cheek, champignons de Paris, caper, pomme purée, red wine sauce 24

VEGETARIAN

Brie de Meaux, radicchio, Williams pears, rucola, sorrel, walnuts 13

Roasted crown prince squash, burrata, lemon dressing, pumpkin seeds 15

Wild mushroom fricassée, poached egg, beaufort emulsion 15

SIDES

Frites & béarnaise 6

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

Green beans salad, mimolette cheese, shallots, walnut dressing 11

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VEGETARIAN MENU

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MAIN COURSES

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Roasted crown prince squash, burrata, lemon dressing, pumpkin seeds 15

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