

Blanchette

SNACKS

Bread & butter 3.5

Mixed olives 4

Cheese beignets, onion confit 6

Baked St marcelin, truffle honey 8.5

Sea bream tartare, cured egg yolk & sesame seeds, soy dressing 9.5

Paté en croute, pickled vegetables 11.5

Croque Monsieur 8

CHARCUTERIE

Saucisse sèche 6

Corsican coppa 6

Truffle saucisson 7

CHEESE & HONEY PAIRINGS LE MIEL DES FRANÇAIS

Petit brillat savarin (Goats' milk, slightly salted and creamy, served with honeycomb) 7
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste.

Sainte – Maure (Goats' milk, the pate is a creamy white, mild and rich served with honeycomb) 9
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste.

Comté (Aged 26 months, cows' milk, nutty flavour, a creamy texture, served with chestnut honey) 7
Chestnut honey has a strong aromatic taste, amber dark brown, smells of spring wood and fresh earth.

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with sarrasin honey) 7
Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.
Please note that a discretionary 12.5% service charge will be added to your bill.

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FISH

Moules Marinière 12.5

Roasted red mullet, crab ravioli & bouillabaisse sauce 26

Roasted wild sea bass with langoustine butter, spring vegetables, sauce vierge 26

Poached cod, heritage tomato, olives concasse, beurre blanc, verbena leaves 19

MEAT

Corn fed chicken breast, sweetcorn, Scottish girolles, chervil & tarragon jus 15.5

Rack of lamb cooked in hay, pink pepper corn, duck jus, capers & baba ghanoush 19.5

Slow cooked pork belly, petit pois à la Francaise, garlic sausage & black pudding 18

Beef fillet, roasted Roscoff onion, parsley mayonnaise, pork jus 36

VEGETABLE

Frites & béarnaise 4

Green bean salad, comté cheese, shallots, walnut dressing 7.5

Mixed leaf salad 4