

Blanchette

SNACKS

Bread & butter 3.5

Mixed olives 4

Cheese beignets, onion confit 6

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

Paté en croute, pickled vegetables 11.5

Baked st marcelin, truffle honey 8.5

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.

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.

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FISH

Moules Marinière 12.5

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

Roasted red mullet, crab ravioli & bouillabaisse sauce 26

Poached cod, heritage tomato, salmon roe beurre blanc, verbena leaves 22

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

Charcoal grilled pork belly, petit pois à la Française, 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