

Blanchette

SNACKS

Bread & butter 3.5

Mixed olives 4

Cheese beignets, onion confit 4.5

Paté en croute, pickled vegetables 11.5

Baked st marcelin, truffle honey 8.5

Croque monsieur 6.5

CHARCUTERIE

Rosette de Lyon 5.5

Noix d'épaule peppercorns 5.5

Saucisse sèche 5.5

Corsican coppa 5.5

Jambon sec de montagne 5.5

Truffle saucisson 6.5

CHEESE & HONEY PAIRINGS

LE MIEL DES FRANÇAIS

Morbier (Semi soft. Mild cows' milk with a layer of ash, served with onion confit) 7

Petit brillat savarin (Goats' milk, slightly salted and creamy, served with honeycombe) 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.

Napoleon (Ewe's milk, tommes (such as Ossau) but with a softer texture and a lovely nutty tang) 7
Acacia honey is lightly floral sweetness without acidity and bitterness.

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

Red mullet, Bouillabaisse sauce, crab ravioli, wild garlic mayonnaise 24

Roasted wild sea bass with langoustine butter, spring vegetables, sauce vierge 24

Flambé Madagascan prawn with pernod, fennel relish 29

MEAT

Corn fed chicken breast, castel franco, Wye Valley asparagus, chervil & tarragon jus 15.5

Braised lamb shoulder, anchovy, rosemary, soubise sauce 16.5

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

Beef fillet, roasted Roscoff onion, parsley mayonnaise, pork jus 28

VEGETABLE

Frites & béarnaise 4

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

Mixed leaf salad 4