

# Blanchette

## SNACKS

Mixed olives 4

Bread & butter 5.5

Beef croquettes, tartare sauce 9

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

Baked St Marcellin, truffle honey 9

Cheese beignets, onion confit 8

## CHARCUTERIE

Saucisse sèche 9.5

Corsican coppa 9.5

Truffle saucisson 9.5

Noix d'épaule 9

## CHEESE & HONEY PAIRING

### LE MIEL DES FRANÇAIS

Sauvaget cendre 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, 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  
Linden honey has an unique taste and aroma with woody and herbal note

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 18

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

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

## **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**

Roasted crown prince squash, burrata, lemon dressing, pumpkin seeds 17

Wild mushroom fricassée, poached egg, beaufort emulsion 15

## **SIDES**

Frites & béarnaise 6

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

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

Green salad, chives, lemon dressing 11

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## VEGETARIAN MENU

### SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Cheese beignets, onion confit 8

### CHEESE & HONEY PAIRING

#### LE MIEL DES FRANÇAIS

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### MAIN COURSES

Roasted crown prince squash, burrata, lemon dressing, pumpkin seeds 17

Wild mushroom fricassée, poached egg, beaufort emulsion 15

### SIDES

Frites & béarnaise 6

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

Green salad, chives, lemon dressing 11

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