

# Blanchette

## SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Seabream tartare, confit egg yolk & sesame seeds, soy dressing 12

Pork rillettes, pickles, mustard mayo 9

Beef croquettes, cocktail mayo 9

Cheese beignets, onion confit 9

## CHARCUTERIE

Corsican coppa 9.5

Rosette de Lyon 9.5

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9.5

## CHEESES & HONEY PAIRING

### LE MIEL DES FRANÇAIS

**Sauvaget cendre** (Goats cheese lait cru, Alpes, served with fresh honeycomb) 7  
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

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

**Fourme d'ambert** (Cows' milk, tender blue cheese with a fruity heart, served with chestnut honey) 7  
Chestnut honey has a complex nutty and malty flavour with smoky notes

**Morbier** (semi-soft raw cow's milk, balanced pungency and nutty finish, served with onion confit ) 7

**Beaufort** (Cows' milk, pale gold colour, smooth in texture, served with chestnut honey) 8.5  
. Chestnut honey has a complex nutty and malty flavour with smoky notes

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 marinière 16

Steamed cod, cuttlefish, courgette, giant couscous, samphire, sauce vierge 25

Crab tagliatelle, red chilli and garlic 22

## **MEAT**

Aged sirloin, ratatouille, tapenade, black garlic mayonnaise 38

Roasted chicken supreme, petit pois à la française, smoked pancetta, grelot onions 23

Grilled pork belly, baby carrots, parsnip, bacon jam, star anise jus 24

## **VEGETARIAN**

Summer tomato tartare, stracciatella, verbena, tomato water shot 15

Slow braised fennel, crème crue, bulgur, nectarine, crispy chickpeas 14

Gnocchi, fresh peas, baby gem, sage & mint butter 18

## **SIDES**

Frites & béarnaise 6

Grilled baby gem, caesar dressing, shaved parmesan with croutons 9.5

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

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## VEGETARIAN MENU

### SNACKS

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Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Cheese beignets, onion confit 9

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### MAIN COURSES

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