

Blanchette

SNACKS

Mixed olives 4

Bread & butter 5.5

Pork croquettes, harissa mayo 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

Truffle saucisson 9.5

Noix d'épaule 9

CHEESE & HONEY PAIRING

LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Deux-Sèvres, served with linden honey) 7
Linden honey has an unique taste and aroma with woody and herbal notes

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.

Blanchette

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

Confit duck leg, smoked pancetta, lentils 26

Grilled pork belly, parsnip, bacon jam, glazed turnip, star anise jus 26

48 aged beef sirloin, soubise sauce, parsley mayo, pickled onion ring 38

VEGETARIAN

Wild mushrooms & garlic pappardelle, parmesan 16

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

SIDES

Frites & béarnaise 6

Green bean 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

Sauvaget cendre (Goats cheese lait cru, Deux-Sèvres, served with linden honey) 7
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MAIN COURSES

Wild mushrooms & garlic pappardelle, parmesan 16

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

SIDES

Frites & béarnaise 6

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

Green salad, chives, lemon dressing 11

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