

Blanchette

SNACKS

Mixed olives 4

Bread & butter 3.5

Cheese beignets, onion confit 6

Sea bream tartare, cured egg yolk & sesame seeds, soy dressing 10.5

Baked st marcelin, truffle honey 8.5

Croque Monsieur 8

Steak tartare 12

CHARCUTERIE

Saucisse sèche 6.5

Corsican coppa 6.5

Noix d'épaule 6.5

Truffle saucisson 8

CHEESE & HONEY PAIRINGS

LE MIEL DES FRANÇAIS

Petit brillat savarin (Cows' 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 lavender honey) 7
Lavender honey is an intensely flowery and complex honey with a bold taste, delicate lavender flavour.

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.

Blanchette

FISH

Moules Marinière 14

Roasted wild sea bass with burnt tenderstem broccoli, citrus marmalade, sea herbs 31

Salmon with fennel herbs, Oscière Prestige caviar royal, beurre rouge, apple brunoise 26

Poached cod, mussels, clams & samphire, squid ink 22

MEAT

Slow roasted chicken breast, BBQ baby gem, anchoïade, chicken jus 19

Rack of lamb cooked in hay, pink pepper corn, duck jus, capers & baba ghanoush 25

Grilled pork belly, king oyster mushroom, blue cheese crumble & apple 19.5

Beef fillet, crispy salsify, red wine shallots, truffle celeriac purée, Bordelaise sauce 40

VEGETABLE

Pumpkin risotto & blue cheese 12

Frites & béarnaise 5

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

Mixed leaf salad 6.5