

Blanchette

SNACKS

Mixed olives 4

Bread & butter 4.75

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

Home made merguez sausage, pomme purée, onion jus 11

Lamb croquette, petits pois à la française 7.5 each

Baked Saint Marcelin, truffle honey 10

Cheese beignets, onion confit 9

Croque monsieur 8.5

CHARCUTERIE

Saucisse sèche 7

Corsican coppa 7

Noix d'épaule 7

Truffle saucisson 8

Rosette de Lyon 7

CHEESE & HONEY PAIRINGS

LE MIEL DES FRANÇAIS

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.

Beaufort (Cows' milk, creamy, pale gold colour, smooth in texture, served with sarrasin honey) 8.5
Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

Comté (Aged 26 months, cows' milk, nutty flavour, a creamy texture, served with chesnut honey) 7
Chestnut honey has a strong aromatic taste, amber dark brown, smells of spring wood and fresh earth.

Sauvaget Cendre (Goats cheese lait cru, Alpes, served with sarrasin honey) 7
Raw goats milk cheese reveals a snowy white interior, flavours of butter, cream and salt.

Petit brillat savarin (Cows' milk, slightly salted and creamy, served with bruyère honey) 7
Heather honey is made of a single pollen flower, intense and has a caramelized and a light bitter taste.

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.
Please note that a discretionary 12.5% service charge will be added to your bill.

Blanchette

FISH

Moules marinière 16

Grilled octopus, roasted fennel, chimichurri, orange purée 24

Slow roasted stone bass with spring asparagus, warm tartare sauce, wild garlic, grapefruit 29

Salmon with fennel herbs, Oscière Prestige caviar royal, beurre rouge, apple brunoise 27

MEAT

Lamb three ways, pink pepper corn, heritage carrots, pine oil 31

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

Grilled middle white pork belly, BBQ hispi cabbage, tarama, pickled sea weed, ginger 19.5

48 days aged beef, pommes Anna, wild garlic, caper purée 38

VEGETABLE

Frites & béarnaise 6

Hispi cabbage, roasted fennel, citrus, dill oil 14

Green beans salad, mimolette cheese, shallots, walnut dressing 9

Spring salad, blue cheese mousse, citrus, walnut 7.5