

Blanchette

SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 10

Sea bream crudo, grilled peach, grapefruit, chili basil oil 14

Pickled anchovies, olive oil, espelette pepper 8

Cheese beignets, onion confit 8

Croquettes of the day 9

CHARCUTERIE

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9

CHEESE & HONEY PAIRING

LE MIEL DES FRANÇAIS

Sauvaget 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

Fourme d'Ambert (Cows' milk, Auvergne, semi-soft blue cheese with a fruity heart, served with linden honey) 7
Linden honey has a unique taste and aroma with woody and herbal notes

Comté AOP (Raw Cows' milk, Jura, firm texture and golden hue, served with chestnut honey) 8.5
Chestnut honey has a unique taste and aroma with nutty and caramel 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 marinières 18

Roasted cod, langoustine bisque, mussels, pomme paille, parsley mayo 27

Whole John Dory, grilled fennel, confit tomato, capers, dill, lemon, black olives 58
(Recommended for 2)

MEAT

Dry aged beef Chateaubriand, peppercorn sauce 27

Confit pork belly, grilled prawns, langoustine bisque, carrots, courgettes, basil 28

Roasted rump of lamb, merguez, pomme purée, black olives, basilic lamb jus 29

Roast chicken breast, chasseur sauce 25

VEGETARIAN

Vesuvio tomatoes, carosello cucumber, burrata, marcona almonds 18

Summer vegetable gnocchi, brown butter, fresh herbs, pangrattato 21

SIDES

Frites & béarnaise 6

Green bean salad, mimolette cheese, shallots, walnut dressing 12

Green salad, chives, lemon dressing 12

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VEGETARIAN MENU

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Bread & butter 5.5

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MAIN COURSES

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