

Blanche



COCKTAILS

NEGRONI BY BLANCHE 185
Wet City Akvavit, Carpano Classico, Campari, Aperol, cucumber, olive oil

MEDITERRANEAN 75 185
Gin Mare, Lemon & Grape Oleo, Lavender, Crémant de Bourgogne

FIGUE FIZZ 185
Remy Martin V.S.O.P, Vintry's Amontillado Sherry, figs, Muscovado, Lemon, Fig Leaf Soda

ROSSA BASILICO 185
Vodka, Italicus, Raspberry, Basil, Lime, Egg White

LIMONCELLO SPRITZ 155
Limoncello, Cava, Club Soda, Agave Syrup, Lemon



SMALL PLATES PERFECT TO SHARE

BOQUERONES 105
Marinated anchovies in silky olive oil & fresh lemon zest **{F}**

BELLOTA CHORIZO SALAMI 30g 75
Hand-cut and air-dried chorizo from Spain's finest Bellota pigs

GOLDEN FRIES 75
Crispy fries with grated Pecorino, fried sage & green herb dip **{MP, E, V}**

BAKED CAMEMBERT 250g 155
Melted Camembert with pickled figs, thyme & warm sourdough **{L, GL, V}**

PIMIENTOS DE PADRÓN 120
Charred peppers with garlic, crumbled feta & sea salt **{L, MP}**

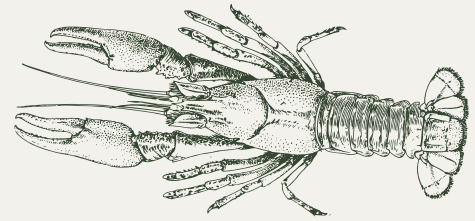
STARTERS

CRUSHED BURRATA 155
Creamy burrata with fire-roasted tomatoes, aged balsamic & basil **{L, S, V}**

ARTICHOKE ALLA ROMANA (Perfect to share!) 135
Whole artichoke with parmesan, lemon zest & truffle mayonnaise **{MP, E, V}**

GRATINATED LANGOUSTINES HALF/WHOLE 165/330
Butter-baked langoustines with fried brioche & charred lemon **{C, GL}**

STEAK TARTARE HALF/WHOLE 155/310
Hand-chopped beef tartare with capers, shallots, egg yolk & cornichons **{E}**



GRATINATED LANGOUSTINES

Butter-baked langoustines with fried brioche & charred lemon **{C, GL}**
HALF/WHOLE ~ 165/330

~ MAINS ~

PORCHETTA 315
Slow-roasted pork belly with salt-baked potatoes, arugula cream & toasted pistachios **{L, N}**

BOUILLABAISSÉ 295
Classic Provençal seafood stew with saffron rouille & garlic croutons **{F, C, GL, E, S, MO}**

CHICKEN CHASSEUR 295
Braised chicken in white wine, mushrooms & tarragon with creamy garlic potato purée **{L, S}**

BLUE MUSSELS BEURRE "BLANCHE" 305
Mussels & pasta in white wine butter sauce with chorizo crumbs & parsley **{GL, MO, S}**

GRILLED POINTED CABBAGE 285
With roasted garlic, Le Puy lentil ragout, browned butter & toasted pine nuts **{MP, L, N, V}**

SWEETS

CRÈME BRÛLÉE 115
Vanilla custard with caramelized sugar, figs & lemon verbena **{L, E, V}**

BASQUE CHEESECAKE 135
Velvety baked cheesecake with pear marmalade **{L, E, V}**

LEMON PANNA COTTA 115
Silky lemon panna cotta with roasted chocolate & Campari gel **{L, S}**

ALMOND BISCOTTI WITH A HINT OF ORANGE & VINSANTO 125
Crisp, twice-baked almond biscotti infused with zesty orange, served with a glass of chilled Vinsanto for the perfect Italian finish **{GL, L, E, N, S}**

WE WORK WITH CAREFULLY SELECTED INGREDIENTS
Please let us know if you have any allergies or dietary preferences.
We're happy to adjust dishes where possible - just let us know!

{GL} Gluten	{C} Crustaceans	{E} Egg	{VE} Vegan	{L} Legumes
{L} Lactose	{F} Fish	{SE} Sesame	{S} Sulphites	{MP} Milk Protein
{N} Nuts	{MO} Molluscs	{V} Vegetarian	{SP} Spicy	{CE} Celery