

LUNCH BY BLANCHE

VECKA #23 • SERVERAS MÅNDAG-FREDAG 11.30 • 16.00
INKLUSIVE SALLAD, SOPPA, HEMBAKT BRÖD, KAFFE & KAKA

ALLTID PÅ BLANCHE

UGNSBAKAD CAMEMBERT 155

med inlagda fikon & surdegsbröd (MP, GL, V)

BOQUERONES 105

Med olivolja & citronzest (F)

VECKOVIS

SOTAD TORSK 169

med blåmusselsås, knaperstekt pancetta & krossad potatis (F, C, S, L)

GRILLAD KYCKLINGKLUBBFILÉ 159

med ruccola, rostad morot & aioli (L)

KÖFTE 159

Turkiska biffar med tarator & tomatbulgur (E, L, GL, SE)

CACIO & PEPE RAVIOLI 159

med champinjontapenade & friterat potatistrassel (GL, L)

RAFANATA 149

potatiskaka med pepparrot och parmesan, brytbönor & grillad paprika (E, MP)

KALVPOLPETTE 169

kalvköttbullar med tomatsås, örter & linguinie (GL, S, L)

DESSERT

BASKISK CHEESECAKE 135

Med päronmarmelad (L, E, V)

CRÈME BRÛLÉE 115

Med fikon & citronverbena (L, E, V)

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	{LE} Legumes
{L} Lactose	{F} Fish	{SE} Sesame	{S} Sulphites	{MP} Milk Protein
{N} Nuts	{MO} Molluscs	{V} Vegetarian	{SP} Spicy	{CE} Celery

LUNCH BY BLANCHE

WEEK #23 • SERVED MONDAY - FRIDAY 11.30 • 16.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE

ALWAYS AT BLANCHE

BAKED CAMEMBERT 155

With pickled figs & sourdough bread (MP, GL, V)

BOQUERONES 105

With olive oil & lemon zest (F)

WEEKLY

CHARRED COD 169

with blue mussel sauce, crispy pancetta & crushed potatoes (F, C, S, L)

GRILLED CHICKEN THIGH FILLET 159

with arugula, roasted carrot & aioli (L)

LKÖFTE 159

Turkish Meat Patties with Tarator Sauce & Tomato Bulgur (E, L, GL, SE)

CACIO & PEPE RAVIOLI 149

with Mushroom Tapenade & Crispy Fried Potato Strands (GL, L)

RAFANATA 159

Potato Cake with Horseradish and Parmesan, Green Beans
& Grilled Bell Pepper (E, MP)

VEAL POLPETTE 169

With tomato sauce, herbs & linguine (GL, S, L)

DESSERTLY

BASQUE CHEESECAKE 135

With pear marmalade (L, E, V)

CRÈME BRÛLÉE 115

With figs & lemon verbena (L, E, V)

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