



Blanche

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COCKTAILS

- NEGRONI BY BLANCHE

175

Wet City Akvavit, Carpano Classico, Campari, Aperol, cucumber, olive oil
- MEDITERRANEAN 75

175

Gin Mare, Lemon & Grape Oleo, Lavender, Crémant de Bourgogne
- FIGUE FIZZ

175

Remy Martin V.S.O.P, Vintry's Amontillado Sherry, figs, Muscovado, Lemon, Fig Leaf Soda
- ROSSA BASILICO

175

Vodka, Italicus, Raspberry, Basil, Lime, Egg White
- LIMONCELLO SPRITZ

155

Limoncello, Cava, Club Soda, Agave Syrup, Lemon

SMALL PLATES PERFECT TO SHARE

- ARTICHOKE ALLA ROMANA

135

Whole artichoke with parmesan, lemon zest & truffle mayonnaise {MP,E,V}
- BELLOTA CHORIZO SALAMI 30G / 60G

65/130

Hand-cut and air-dried chorizo from Spain's finest Bellota pigs & aged balsamic vinegar {SU}
- PECORINO FRIES

75

Crispy golden fries dusted with finely grated Pecorino cheese, fried sage, served with a creamy green herb dip {MP,E}
- BAKED CAMEMBERT 125G

135

Oven-baked whole Camembert drizzled with homemade strawberry syrup & served with rustic bread {MP,GL}
- PIMIENTOS DE PADRÓN

120

Grilled Padrón peppers with garlic, crumbled feta cheese & sea salt {L,MP}

STARTERS

- BOQUERONES – PUJANDO SOLANO 105

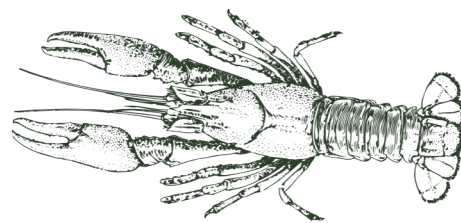
Basque delicacy, served in a tin with grilled bread {F,GL}
- BLUE MUSSELS IN ESCABECHE – PUJANDO SOLANO 105

Delicate & tender blue mussels in a tangy escabeche marinade, served in a tin with grilled bread {F,GL}
- CRUSHED BURRATA 145

Creamy Burrata with fire-roasted tomatoes, aged balsamic & basil {L,S,V}
- GRATINATED LANGOUSTINES HALF/WHOLE 165/295

Butter-baked langoustines with fried brioche & charred lemon {C,GL}
- STEAK TARTARE HALF 155

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 ~ 165/295

~ MAINS ~

- MINUTE STEAK 200G

325

Grilled Swedish beef with aromatic tarragon butter, rich red wine reduction, crispy French fries & roasted goat cheese {L,N}
- BOUILLABAISSSE

295

Classic Provençal seafood stew with Rouille & garlic croutons {F,C,GL,E,S,MO}
- GRILLED SALMON

295

Grilled salmon fillet, with garlic-sautéed asparagus, salt-baked baby potatoes, zesty gremolata & charred pearl onions {F}
- BLUE MUSSELS BEURRE "BLANCHE"

265

Mussels & pasta in white wine butter sauce with chorizo crumbs & parsley {GL,MO,S}
- SPICY TAGLIATELLE

195

Fresh tagliatelle tossed with grilled zucchini, eggplant, bell peppers & chili {GL,SP,V}
- GRILLED ENDIVE

255

Chargrilled endive with Swiss chard, salt-roasted almonds, shaved Manchego cheese & a fragrant basil oil drizzle {N,MP,V}
- STEAK TARTARE

295

Hand-chopped beef tartare with capers, shallots, egg yolk & cornichons - served with fries {E}

SWEETS

- CRÈME BRÛLÉE 105

Classic vanilla Crème Brûlée with a crisp caramelized top, served with raspberry compote & fresh mint {L}
- DECONSTRUCTED RHUBARB TIRAMISU 125

A playful twist on the Italian classic with tangy rhubarb & smooth mascarpone cream {L,GL}
- STRAWBERRY PANNA COTTA 115

Silky panna cotta infused with fresh basil, topped with roasted white chocolate {L}
- ALMOND BISCOTTI WITH A HINT OF ORANGE & VINSANTO 95

Crispy almond cookies with a fresh hint of orange, served with a glass of chilled Vin Santo dessert wine - for the perfect Italian finale {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