

LUNCH BY BLANCHE

WEEK #34 • 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

SOUTHERN FRENCH FISH RAGOUT 159

with cod, green beans & potatoes (E, L, S)

LEMON AND ROSEMARY CHICKEN 159

with oven-roasted root vegetables & tzatziki (L)

BEEF PATTIES 169

with cumin & mint, grilled eggplant & hummus (E, GL, SE)

CREAMY GNOCCHI 159

with parmesan, spinach & sun-dried tomato (GL, MP, E, V)

GRILLED EGGPLANT 149

with tomato and herb sauce, feta cheese, olives &
roasted potatoes (L, V)

VEAL POLPETTE 169

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

DESSERTLY

CRÈME BRÛLÉE 105

Classic vanilla Crème Brûlée with a crisp caramelized top,
served with raspberry compote & fresh mint (L)

STRAWBERRY PANNA COTTA 115

Silky panna cotta infused with fresh basil, topped with roasted
white chocolate (L)

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