

LUNCH BY BLANCHE

WEEK #37 • SERVED MONDAY - FRIDAY 11.30 • 16.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE

ALWAYS AT BLANCHE

BAKED CAMEMBERT 155

Camembert drizzled with homemade strawberry syrup
& served with rustic bread (MP, GL, V)

BOQUERONES 105

With olive oil & lemon zest (F)

WEEKLY

OVEN-BAKED COD 169

Topped with tomato, garlic, herbs & olive oil, potatoes (F)

CHICKEN SOUVLAKI 159

With carrot tzatziki, onion salad with arugula & salt-baked potatoes (L)

SPICY LAMB PATTIES 169

Served with mint, pomegranate, yogurt & couscous (L, E, GL)

OVEN-BAKED ZUCCHINI GRATIN 149

Served with thyme, Parmesan & cream (L)

SPICY PASTA 149

With artichoke, capers, Pecorino & chili (GL, MP, 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