



Blanche

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COCKTAILS



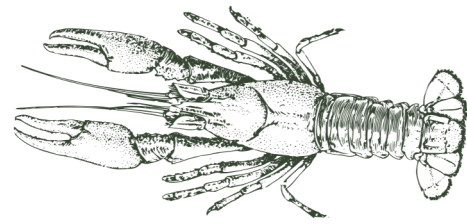
NON UN APEROL QUALSIASI <i>Aperol -Rhubarb -Tequila -Cinnamon</i>	155:-
O.LIV ANDERSON <i>Akvavit O.P Anderson -Green Chartreuse -Oliv Oil -Egg white -Citrus</i>	159:-
FIGUE ME UP <i>Remy Martin -Amontillado Sherry -Figs</i>	165:-
BRISA MEDITERRANEA <i>Gin Mare -Elderflower -Rosemary -Lemon</i>	159:-
OLD FASHIONED <i>Bourbon -Bitters -Sugar</i>	149:-
DRY MARTINI <i>Citadelle Gin -Oliv -Dry vermouth</i>	145:-
MARGARITA <i>Tequila -Orange liquor -lime -sugar</i>	149:-

SMALL PLATES

NOCELLARA OLIVS (VE)	69:-
MARCONA ALMONDS (N,VE)	75:-
CHORIZO DE BELLOTA IBÉRICO 40G	75:-
HUMMUS Bread, garlic & parsley oil (LE,SE)	95:-
COMTÉ Roasted hazelnuts & browned butter (N,L,MP)	105:-

STARTERS

BOQUERONES PUJADÓ SOLANO 105:- Delicate & tender blue mussels in a tangy escabeche marinade, served in a tin with grilled bread (F,GL)
ANCHOVY TOAST 115:- Toasted levain bread, lardo, pickled fennel & parsley(F,GL)
EGGPLANT ROLL 105:- Walnut cream, pomegranate, red onion & coriander(N,B)
GRATINATED LANGOUSTINES 175:- Chorizo butter, semi-dried tomatoes, cucumber & dill salad (C,L,MP)
PIMIENTOS DE PADRÓN 115:- Padrón peppersrated feta cheese, garlic & sea salt (L,MP)



GRATINATED LANGOUSTINES

Butter-baked langoustines with fried brioche & charred lemon {C,GL}
175/295:-

~ MAINS ~

SIRLOIN STEAK 200G Broad beans, semi-dried tomatoes, red wine sauce, béarnaise & fries (B,L,E,MP,S)	325:-
BOUILLABAISSE Salmon, haddock, mussels, rouille, grilled bread & lemon (F,MO,GL,E)	295:-
SPAGHETTI VONGOLE Clams, garlic, chili & parsley (GL,MO)	245:-
FRIED ARTICHOKE BOTTOMS Salt-baked beets, broad beans, pickled fennel, lemon & thyme emulsion, fried kale & celeriac purée (LE,VE)	215:-
SWEDISH PLUMA Pumpkin cream, bulgur, baked leek, chicken jus flavored with harissa & almonds (L,MP,N)	265:-

SWEETS

CRÈME BRÛLÉE 105:- Classic vanilla Crème Brûlée with a crisp & caramelized top (L,MP,E)
CHOCOLATE CREAM 115:- Olive oil, croutons & sea salt (L,MP,E,GL)
BASIL PANNA COTTA 110:- Granola flavored with green pepper (L,MP)
TODAY'S HOMEMADE ICE CREAM SCOOP 45:- Ask the staff for today's flavor (L,MP)

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

Curious about the origin of the meat? Just ask our staff...