

LUNCH BY BLANCHE

WEEK #2 • SERVED MONDAY - FRIDAY 11.30 • 16.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE (Until 14.00)

ALWAYS AT BLANCHE

BAKED CAMEMBERT 155

Camembert drizzled with fig marmalade & served
with rustic bread (MP, GL, V)

BOQUERONES 105

With olive oil & lemon zest (F)

WEEKLY

OVEN-ROASTED CHICKEN THIGH FILLET 159:-

Served with bulgur, rocket salad, and a sun-dried tomato & feta cheese cream (G, L, MP)

PARMESAN- AND HERB-BAKED HADDOCK FILLET 169:-

With boiled potatoes, Sandefjord sauce, and crisp fennel crudité (F, L)

SLOW-BRAISED BEEF CHUCK STEW 169:-

With pearl onions, carrots, and mushrooms. Served with rice & pickled cucumber

TORTELLINI 159:-

Filled with ricotta & spinach in a creamy tomato sauce, topped with Parmesan cheese (G, L, MP)

PANKO-CRUSTED ZUCCHINI 149:-

Served with roasted potatoes, lemon-parsley emulsion, and fresh herbs (G)

VEAL POLPETTE 169:-

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

DESSERTLY

CRÈME BRÛLÉE 105:-

Classic vanilla Crème Brûlée with a crisp &
caramelized top
(L, MP, E)

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