



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

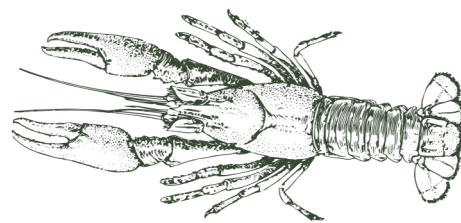
Creamy Burrata with fire-roasted tomatoes, aged balsamic & basil {L,S,V}

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}

BOUILLABAISSE 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