

LUNCH BY BLANCHE

WEEK #37 • SERVED MONDAY - FRIDAY 11.30 • 16.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE (Until 14.00)

WEEKLY

SALMON PATTIES 179:-

With oregano and lemon yoghurt, roasted fennel & baked carrot (L,MP)

PLUMA 179:-

With rosemary jus, lemon-roasted potatoes & salsa verde (S)

CHICKEN 169:-

In a creamy tomato and olive sauce, couscous & pickled onion (L,MP,G)

TOMATO AND OLIVE-STUFFED ZUCCHINI 159:-

With halloumi, pepper sauce & roasted potatoes (L,MP)

PASTA LIMONE 159:-

With whipped feta cream, herb-tossed broccoli & lemon-roasted potatoes (L,MP)

VEAL POLPETTE 179:-

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