APERITIF

Small bites

BEAUFORT GOUGÈRES

3 pieces of freshly baked gougères stuffed with warm aged Beaufort bechamel & black pepper

78

RICOTTA & BOTTARGA

2 pieces sourdough tartine with whipped ricotta & grated bottarga

98

ESPELETTE TATER TOTS

Tater tots with Espelette mayo, sweet cherry peppers, grated Manchego & Italian parsley

88

AGED HAM CROQUETTES

4 pieces breaded & fried aged ham bechamel croquettes

78

Vegetarian ***Can be adapted for vegetarian*** ***Gluten-free***

Should you have any special requests or dietary requirements, please advise our team members

All prices are in Hong Kong dollars and subject to 10% service charge.

OUR SIGNATURE CHARCUTERIE

The Blanc de Noirs Selection of exceptional hams and salami,
Cut to order paper thin from the Original Berkel slicer;

Italian Charcuterie:

PROSIUTTO DA CINTA SENESE

24 months aged
Tuscany, Italy

MORTADELLA BLACK NEBRODI

"Nero dei Nebrodi" Pork
Sicily, Italy

COPPA DE LA BASSA

12 months aged
Squisito, Saragna, Parma, Italy

CORALLINA SALAMI

8 weeks matured
Tuscany, Italy

CULATELLO ZIBELO STAGIONATO INTERO DOP

18–24 months aged
Squisito, Sorogna, Parma, Italy

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Spanish Iberian Charcuterie:

IBERICO BELLOTA

48 months aged
PDO Dehesa de Extremadura La prudencia

IBERICO PALETA

30 months aged
PDO Dehesa de Extremadura La Prudencia

CHORIZO IBERICO BELLOTA

3 months cured
PDO Dehesa de Extremadura La Prudencia

SALCHICHÓN IBERICO BELLOTA

5 months cured
PDO Dehesa de Extremadura La Prudencia

JAMON DE VACA

12 months aged
Txogitxu, San Sebastian Spain

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French Charcuterie:

PIERRE ORTEIZA KINTOA HAM PDO

20 months aged
Les Aldudes Valley, Pierre Otezia

PIERRE ORTEIZA JEZUS PDO

10 weeks matured
Les Aldudes Valley, Pierre Otezia

PIERRE ORTEIZA SAUCISSON PDO

3 weeks matured
Les Aldudes Valley, Pierre Otezia

LES ALDUES SAUCISSON PDO

6 weeks matured
Les Aldudes Valley, Pierre Otezia

NOIR DE BIGORE

48 Months matured
Noir de Bigore, France

One selection of 50g at 128
120g. Chefs' selections of three (40g each) at 278
150g. Chefs' selections of Five (30g each) at 338

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ENTREES

Cold Starters

STRACCIATELLA DI BUFALA & CAVIAR

Stracciatella di Bufala with Acipenser Schrenckii X Huso Dauricus caviar(15g), extra virgin olive oil & chives

498

SOLLIÈS FIGS & CURED HAM

Solliès Figs with paper thin slices of Proscuitto da Cinta Senese, 24 months matured

258

PHILIBON MELON & CURED HAM

Charentais melon with paper thin slices of Noir de Bigore Ham, 48 months matured

258

CAVIAR

Blanc de Noirs Caviar Sélection by Royal Caviar Club:

Acipenser Schrenckii × Huso Dauricus Caviar

30g at 848
50g at 1,348
100g at 2,598

Served with fried potato chips, Isigny PDO crème fraîche & chives

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SANDWICHES

Our Iconic and generous Sandwich with our signature charcuterie:

CIABATTA WITH CULATELLO & SMOKED STRACCIATELLA

Ciabatta with sweet mustard, arugula, 18-24 months matured Squisito Cullatelo & smoked stracciatella

248

PLT SANDWICH

PLT Blanc & Noire sour dough sandwich with San Giacomo Prosciutto di Parma, lettuce, tomatoes with homemade mayo

198

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PLATS

Our hot plates

FILLET O FISH WITH RAVIGOTE MAYO

Fried MSC certified toothfish on a soft milk bun with butter lettuce & sauce ravigote

248

Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar

add 298

FRIED CHICKEN WITH 'RANCH DRESSING'

Butter milk fried chicken with aerated ranch dressing topped with dill, gherkins & chives

228

Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar

add 298

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FROMAGES

Blanc de Noirs Cheese selection by Freres Marchand:

CHEFS CHEESE SELECTION

3 cheeses at 198
6 cheeses at 298

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DESSERTS

Our Blanc de Noirs signature sweet treats

LA CRÈME NUAGE

A homemade Hokkaido milk soft served with;

Manni Per me Figlio extra virgin olive oil & Maldon sea salt

98

With 10g. Acipenser Schrenckii × Huso Dauricus Caviar

198

PINK RUINART CHAMPAGNE & GRAPEFRUIT SORBET

with a table side pour of Ruinart Rose Champagne

158

THE GINKGO "BLANC"

Champagne, strawberry, hibiscus & white chocolate cake

88

THE GINKGO "NOIR"

70% Bitter chocolate filled with Marcona almond,
cacao nibs & dried bellota ham praline

38

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please advise our team members

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