

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

🌿 *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 salumi,
Cut to order paper thin from the Original Berkel slicer;

Italian Charcuterie:

PROSCIUTTO DI PARMA

20 months aged
San Giacomo, Parma, 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

WAGYU CECINA

12 months cured
Cecina de Leon Spain



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French Charcuterie:

PIERRE ORTEZIA KINTOA HAM PDO

*20 months aged
Les Aldudes Valley, Pierre Otezia*

PIERRE ORTEZIA JEZUS PDO

*10 weeks matured
Les Aldudes Valley, Pierre Otezia*

SAUCISSON NOIR DE BIGORRE

*8 weeks matured
Hautes-Pyrenees, France*

LES ALDUES SAUCISSON PDO

*6 weeks matured
Les Aldudes Valley, Pierre Otezia*

LE NOIR DE BIGORRE HAM AOP

*48 months aged
Hautes-Pyrenees, France*

One selection of 50g at 128
120g. Chefs' selections of three (40g each) at 208
150g. Chefs' selections of Five (30g each) at 258



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ENTREES

Cold Starters

STRACCIATELLA & CAVIAR

*Straciatella di Bufala with caviar(15g),
extra virgin olive oil & chives*

498

MOZZALELLA DI BUFALA & TRUFFES NOIRE D'ÉTÉ

*Whole Mozzarella di Bufala with shaved black summer truffles &
extra virgin olive oil & arugula salad 🍃*

248

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, 3-year matured Squisito
Cullatelo & smoked stracciatella*

178

PLT SANDWICH

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

178



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PLATS

Our hot plates

FILLET O FISH WITH CAVIAR & RAVIGOTE MAYO

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

248

Add with 20g. Acipenser Schrenckii × Huso Dauricus Caviar

298

FRIED CHICKEN WITH 'RANCH DRESSING'

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

228

Add with 20g. Acipenser Schrenckii × Huso Dauricus Caviar

298



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FROMAGES

Blanc de Noirs Cheese selection by Freres Marchand:

LANGRE CHEESE & CHAMPAGNE RITUAL

*Whole Langre A. O. P. (200g) from Champagne,
poured over with Blanc De Noirs Champagne 🍷*

398

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 GINKO

Champagne, strawberry, hibiscus & white chocolate cake 🍃

88



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