

# 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*

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# 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:

### 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

### BURRATA DI BUFALA & TRUFFES NOIRE D'ÉTÉ

*Whole Burrata 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, 18-24 months matured Squisito  
Cullatelo & smoked stracciatella*

178

## PLT SANDWICH

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

178



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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:**

## 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 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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