

CAFÉ BOULUD

at Blantyre
SOUTH BRITAIN

DINNER

3 COURSE PRIX-FIXE 78.

STARTERS

CHILLED CORN VELOUTÉ

POACHED SHRIMP, CHARRED CORN, CILANTRO
ESPELETTE PEPPER

HEIRLOOM TOMATO SALAD

BURRATA, RED ONION, ARUGULA
BASIL - SUNFLOWER PESTO

MARKET SALAD

BABY LETTUCES, SUMMER VEGETABLES
MARINATED WILD MUSHROOMS, SHERRY VINAIGRETTE

STUFFED SQUASH BLOSSOMS

HERBED RICOTTA, ROASTED BELL PEPPER, SHAVED SQUASH
PINE NUTS, LEMON DRESSING

VIETNAMESE SUMMER ROLL

PICKLED VEGETABLES, MANGO, MINT, CILANTRO

YELLOWFIN TUNA CRUDO

COMPRESSED MELON, YUZU, SHISO, SEA BEANS

DUCK PÂTÉ EN CROÛTE WITH DRIED FIGS

GEM LETTUCE, WHOLE GRAIN MUSTARD CHANTILLY
CARROTS À LA GRECQUE

MAIN COURSE

HOUSE MADE POTATO GNOCCHI

BROWN BUTTER CARROT PURÉE, PISTACHIO GREMOLATA
SHAVED PARMESAN

BRANZINO "CHA CA"

VERMICELLI NOODLES, TURMERIC, SCALLION, PEANUT
FISH SAUCE - LIME SEASONING

GRILLED LOBSTER TAIL

LITTLENECK CLAMS, SMASHED FINGERLING POTATOES, BACON
SWEET CORN, CHOWDER SAUCE

POULET RÔTI À L'AIL

GARLIC ROASTED CHICKEN, SUMMER BEAN FRICASSEE
KALE, NATURAL JUS

RACK OF LAMB PROVENÇAL

CONFIT TOMATO, ZUCCHINI, EGGPLANT PURÉE
CHICKPEA PANISSE, ROSEMARY SCENTED JUS

FILET MIGNON AUX CINQ POIVRES

ROASTED MAITAKE MUSHROOM, POMMES ANNA, BROCCOLI RABE
SHALLOT CONFIT, FIVE PEPPER SAUCE
PF SUPPLEMENT 10.

THE FRENCHIE BURGER

CONFIT PORK BELLY, MORBIER CHEESE, TOMATO - ONION JAM
CORNICHON, POMMES FRITES, MESCLUN SALAD

.....

SIDE DISHES FOR THE TABLE

FOR THE TABLE

12.

SAUTÉED SPINACH — GARLIC & FRIED SHALLOTS

GLAZED BEETS — SPICED YOGURT, FINES HERBS

*GUESTS ARE REQUIRED TO WEAR A FACE MASK AT ALL TIMES,
EXCEPT WHEN SEATED AT TABLE*

CAFÉ BOULUD

at *Blantyre*
Small text below logo

HOUSE COCKTAILS | 23.

WHITE COSMOPOLITAN

SOBIESKI RYE VODKA, ST. GERMAIN ELDERFLOWER LIQUOR, WHITE CRANBERRY JUICE, LIME

ERNEST AT SEA

HENDRICK'S GIN, FRESH GRAPEFRUIT, HIBISCUS SYRUP, RAVENTÓS BRUT ROSÉ CAVA

FRENCH SOUR

PIERRE FERRAND AMBRÉ COGNAC, APRICOT SHRUB, PINEAU DES CHARENTES, ORANGE & YUZU, WALNUT BITTERS, EGG WHITE

SEÑOR SINGAPORE

DON JULIO REPOSADO, FRESH PINEAPPLE & LIME, CHERRY HEERING, COINTREAU
ALLSPICE DRAM

COOLER THAN YESTERDAY

WOODFORD BOURBON, SZECHUAN PEPPERCORN, FINO SHERRY, LEMON, STRAWBERRY COMPOTE
APPLE CIDER

BEER | 8.

SHIRE BREU -HOUS "TOWNIE LAGER" 16OZ., DALTON, MA

HEINEKEN LIGHT LAGER 12 OZ., HOLLAND

ALLAGASH WHITE (BELGIAN STYLE WHEAT BEER) 12 OZ., PORTLAND, MAINE

SHIRE BREU -HOUS IPA "THEN IT BECAME ANOTHER THING" 16OZ., DALTON, MA

CLAUSTHALER LAGER (NON-ALCOHOLIC) 12OZ., GERMANY

CHAMPAGNE & SPARKLING

5OZ. GLASS

MAISON COLLET, BRUT, CHAMPAGNE, FR, NV 25.

DOMAINE TISSOT. ZERO DOSAGE, CRÉMANT DU JURA, FR NV 20.

RAVENTÓS I BLANC DE NIT, BRUT ROSE, CAVA, CATALONIA, SP 2017 18.

DOMAINE LESUFFLEUR CIDER, "LA FOLLETIERE" NORMANDY, FR NV 15.

DOM PERIGNON, CHAMPAGNE, FR 2009 (PERLAGE) 65.

PERRIER JOUËT, GRAND BRUT, CHAMPAGNE, FR, NV (375 ML) 68.

RUINART "BLANC DE BLANCS" NV (375 ML) 96.

BILLECART-SALMON "BRUT ROSE" NV (375 ML) 110.

WHITE

AU BON CLIMATE CHARDONNAY, SANTA BARBARA COUNTY, CA 2017 18.

LANGLOIS – CHATEAU, SANCERRE, LOIRE VALLEY, FR 2018 19.

CAMILLE GIROUD, BOURGOGNE CHARDONNAY, BURGUNDY, FR 2017 22.

PETER LAUER RIESLING, "BARREL X" MOSEL, GER 2019 17.

ABBZIA DI NOVACELLA PINOT-GRIGIO, ALTO-ADIGE, IT 2018 16.

DOMAINE WILLIAM FEVRE CHABLIS GRAND CRU "VALMUR" BURGUNDY, FR 2009 (CORAVIN) 70.

ORNELLAIA SAUVIGNON BLANC AND VIOGNIER "1ST VINTAGE" TUSCANY, IT 2013 (CORAVIN) 50.

ROSÉ

CLOUD CHASER ROSÉ, CÔTES DE PROVENCE, FR 2019 16.

GRACI ROSATO, MOUNT ETNA, SICILY, IT 2019 18.

RED

AU BON CLIMAT PINOT NOIR, SANTA BARBARA COUNTY, CA 2017 19.

PAX MAHLE, SYRAH, NORTH COAST, CA 2017 22.

BENJAMIN LEROUX, BOURGOGNE PINOT NOIR, BURGUNDY, FR 2017 23.

CHATEAU HAUT-VIGNEAU PESSAC-LÉOGNAN, BORDEAUX, FR 2016 19.

SEÑORÍO DE PECIÑA RIOJA RESERVA, SP 2013 18.

DOMAINE PRIEUR - BRUNET VOLNAY - SANTENOTS 1^{ER} CRU BURGUNDY, FR 2012 (CORAVIN) 45.

CARTER CELLARS MERLOT "TRUCHARD VINEYARD" NAPA, CA 2005 (CORAVIN) 75.

BOTTLE LIST AVAILABLE UPON REQUEST*