

Blanc  
THE COFFEE PLACE —

# MENU

# SMALL EATS

## ■ MUSHROOM AND AVOCADO TOSTADA

*Crispy tostada with avocado, smoked cheese, hint of lime,  
pickled peppers, sautéed mushrooms*

**300/-**

## ■ OYSTER MUSHROOM KARAGE

*Crispy Japanese-style Fried oyster mushrooms served  
with zesty Aioli*

**335/-**

## ■ REGULAR FRIES

*Crisp golden fries, lightly salted to perfection*

**280/-**

## ■ TRUFFLE FRIES

*Hand-cut fries tossed in truffle oil and parmesan*

**380/-**





# SMALL EATS

## ▣ SALMON TARTAR TARTS

*Delicate tart shells filled with zesty salmon tartare, crème fraiche, and fresh herbs*

**780/-**

## ▣ LOADED FRIES WITH LAMB

*Fries topped with spiced pulled lamb, melted cheese, and house sauce.*

**550/-**

## ▣ ▣ TACO ALCHEMY

*Soft Taco filled with BBQ jackfruit/chicken, topped with sour cream, pico de gallo, IN HOUSE mayo, and pickled shallots*

**520/-**

## HOT HONEY AND PEPPER RANCH BITES

*Crispy cauliflower florets/chicken wings tossed in hot honey chilli sauce and served with pepper ranch*

▣ **265/- | 300/-** ▣





# SALADS

## ■ ROASTED BEET AND GOAT CHEESE SALAD

*Beets, soft goat cheese, arugula, walnuts, honey mustard vinaigrette*  
**400/-**

## ■ WATERMELON AND FETA SALAD 🍷

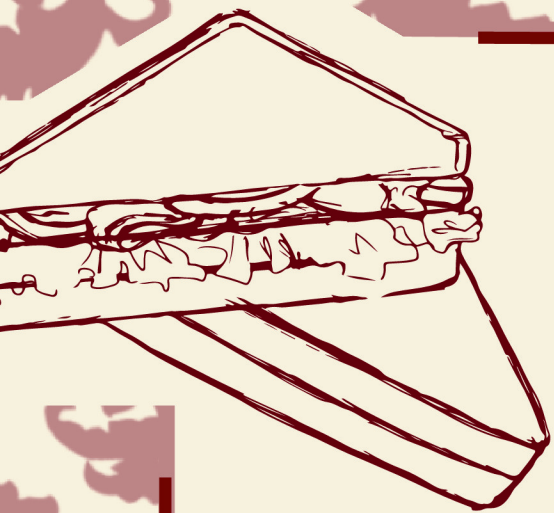
*Juicy watermelon, creamy feta, dressed arugula and a citrus kick just rich and vibrant*  
**435/-**

## ■ THE OG CAESAR SALAD 🍷

*Crisp romaine, aged parmesan, herbed croutons, and classic caesar dressing TIMELESS AND BOLD*  
**550/-**







# SANDWICH

## ■ FRESH BAKED PANUOZZO

*Grilled veggie-packed panuozzo with fresh mozzarella, arugula  
& creamy parmesan garlic sauce*  
**450/-**

## ■ FOCACCIA SANDWICH

*Focaccia stacked with mozzarella, stracciatella, pesto, and  
garden-fresh veggies*  
**400/-**

## ■ TURKEY PANUOZZO

*Smoked turkey panuozzo with mozzarella, stracciatella,  
arugula, fresh tomatoes, and sriracha aioli drizzle*  
**700/-**

## ■ SAVAGE SHELL MELT

*Warm crab sandwich layered with melty cheese, a spicy kick,  
and rich umami depth in every bite*  
**750/-**

## ■ FOCACCIA CHICKEN SANDWICH

*Sandwich loaded with juicy chicken, sriracha aioli, feta, fresh  
mozzarella, and fresh herbs*  
**500/-**



# BURGERS

## ■ VEG BURGER

*Crispy veggie patty with fresh greens, cheese, and hot spicy mayo in a brioche bun.*

**380/-**

## ■ CLASSIC CHEESEBURGER (MEAT)

*Juicy grilled patty, cheddar cheese, and house sauce in a toasted brioche bun.*

**580/-**

## ■ TRUFFLE MUSHROOM MELT BURGER

*Sautéed truffle mushrooms, truffle aioli, meat patty, and melted cheese on a soft brioche bun.*

**580/-**

## ■ OKLAHOMA ONION BURGER (MEAT)

*Smash-style patty with caramelized onions and melted American cheese on a brioche bun.*

**380/-**

## ■ CHICKEN BURGER

*Crispy chicken fillet, lettuce, and creamy mayo in a buttery brioche bun.*

**400/-**



# BURGERS

## ▣ SPICY CHICKEN BURGER

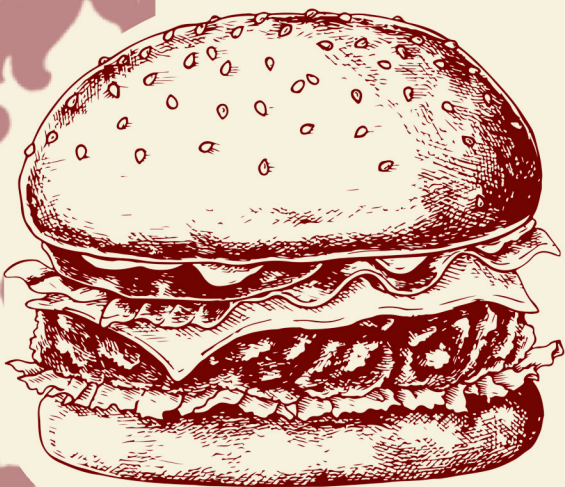
*Fried chicken tossed in spices, crispy lettuce with  
in house mayo on a brioche bun*

**450/-**

## ▣ LAMB SMASH BURGER

*Double lamb patties smashed with cheese,  
garlic aioli on a brioche bun*

**580/-**





# PIZZA

( FRESHLY BAKED PIZZA IN OUR ITALIAN OVEN )

## ■ CLASSIC MARGHERITA

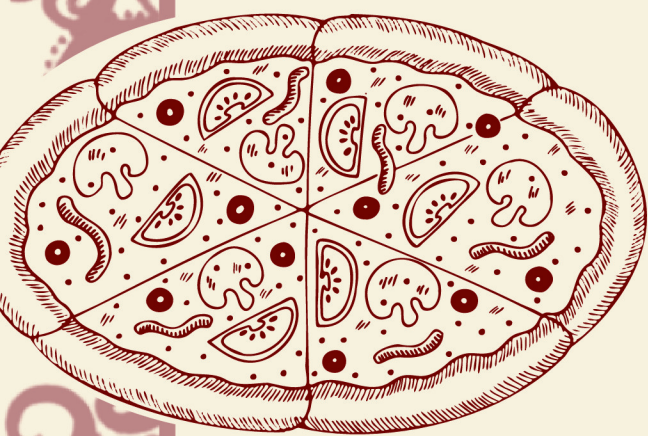
*Fresh mozzarella, tomato sauce, fresh basil, grated parmesan,  
extra virgin olive oil, garlic butter on the crust*  
**1200/-**

## ■ TRUFFLE PIZZA

*Assorted rare mushroom mix with truffle-infused  
parmesan garlic sauce*  
**1500/-**

## ■ GARLIC BREAD

*Baked artisan brioche bread infused with garlic butter, cream  
cheese and a golden crunch, served with garlic aioli*  
**400/-**



## ADD ONS:-

- Burrata - 150/-
- Assorted Veggies -120/-
- Chicken -180/-
- Shrimps - 200/-
- Smoked Turkey Slices - 250/-
- Original Summer Black Truffle (3gram) - 1200/-



# PASTA

## ■ SMOKEY ROMESCO

*A luscious tomato-cream sauce with a hint of heat and smoke, tossed with pasta and finished with parmesan and fresh basil*  
**700/-**

## ■ CLASSIC TRUFFLE

*Silky pasta tossed in a rich truffle cream sauce with sautéed wild mushrooms, finished with parmesan and porcini powder*  
**700/-**

## ■ CLASSIC AGLIO OLIO

*A timeless Italian classic with golden garlic, chilli heat, extra virgin olive oil, delicately finished with parmesan and a hint of parsley*  
**550/-**

### ADD ONS:-

- Burrata - 150/-
- Assorted Veggies -120/-
- Chicken -180/-
- Shrimps - 200/-
- Original Summer Black Truffle (3gram)- 1200/-







# MAINS

## ■ CHESSY POLENTA

*Creamy parmesan polenta topped with seasonal roasted mushroom and veggies, rustic and wholesome*  
**650/-**

## ■ CHARRED CABBAGE

*Fire roasted cabbage served over silky vegetable blue cheese veloute served with brioche bread and harrisa onions, smoky and indulgent*  
**750/-**

## ■ LAMB LASAGNA

*Layers of slow cooked spiced lamb, bechamel and pasta sheets bakes to rich perfection. Hearty and comforting!*  
**880/-**

## ■ SEARED SALMON WITH LEMON CAPERS SAUCE

*Perfectly seared salmon topped with zesty lemon-caper butter sauce, served with seasonal produce, elegant and flavourful*  
**1350/-**

## ■ CHICKEN ROULADE

*Chicken roulade with creamy polenta, side of veggies, Chipotle beurre blanc and herbs*  
**800/-**



# DESSERTS

## HAZELNUT PRALINE

*Layer with feuilletine biscuit & cream Brule with creamy hazelnut praline mousse that melts in your mouth*

**680/-**

## CHOCOLATE TEMPTATION

*A texture that is rich, soft and slightly sticky with fudgy or molten like consistency rather than a firm or crumbly one*

**600/-**

## TIRAMISU

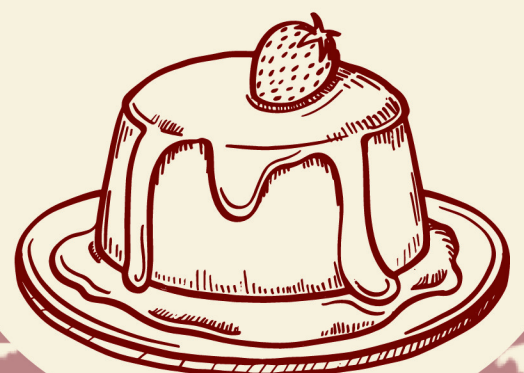
*A silky mascarpone cream nestled between layers of espresso- soaked ladyfingers dusted with rich cacao for a sublime balance of sweetness and depth.*

**800/-**

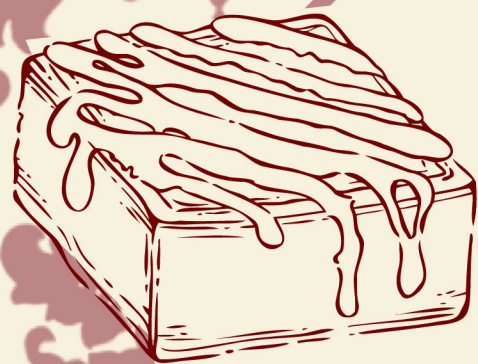
## CHEF'S SIGNATURE

*A refined dessert featuring a delicate almond base complemented by the sweetness of banana rich depth of coffee & white chocolate creating a symphony of flavors.*

**700/-**







# DESSERTS

## BELGIAN CHOCOLATE PASTRY

*Belgium Chocolate and butter creating decadent and flavorful treats, often featuring Layered with moist Chocolate sponge.*

**700/-**

## CHOCOLATE CREMO

*Chocolate Cremeux is very popular for its melting texture and creamy flavor Hence its name Cremeux means, Creamy “in French*

**640/-**

## MANGO AND PASSION FRUIT ENTREMET

*Mango often called the King of fruits, is a juicy tropical fruit with a melt in your mouth Texture known for its sweetness and vibrant color, passion fruit a smaller tropical fruit Features a tough outer ring a distinctive sweet and tart flavor*

**640/-**

## CHOCOLATE RASPBERRY

*Dazzle the senses with this indulgently creamy mousse .it is a beautifully rich Texture that is balanced by tart and juicy fresh raspberries*

**600/-**



# DESSERTS

## TRIPLE CHOCOLATE

*Three layers of Dark, Milk, and White Chocolate mousse  
Elevate your Dessert experience with our Belgian dark  
chocolate mousse*

**620/-**

## PLAIN CROISSANT

*A golden, airy croissant with delicious buttery layers that melt  
effortlessly in your mouth Offering a perfect balance of  
crispness and tenderness*

**200/-**

*Add on: Chocolate Sauce - 80/-*

## BUTTER CROISSANT WITH CREAM FILLED



*A golden, airy croissant with delicious buttery layers with  
mascarpone and whipped cream that melt effortlessly  
in your mouth.*

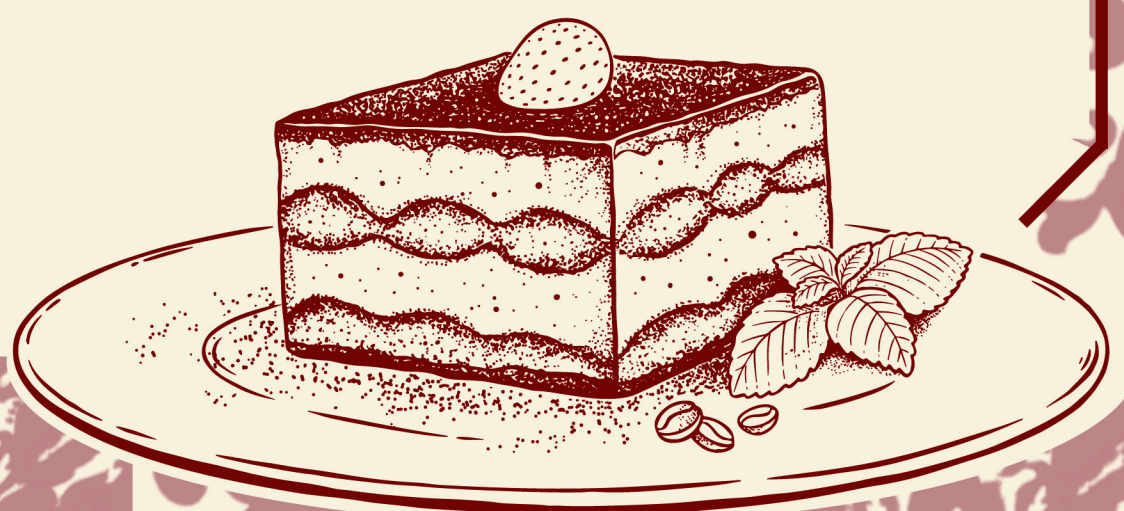
**300/-**

## MATCHA TIRAMISU



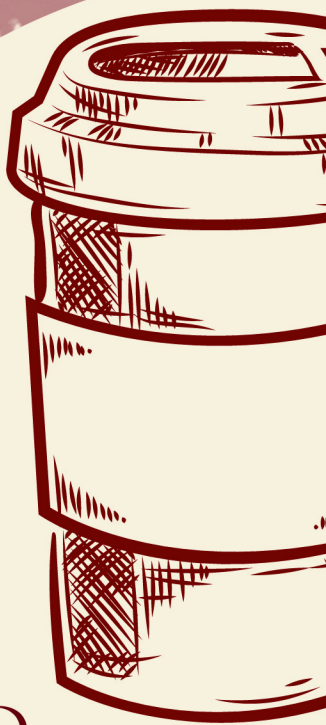
*Matcha-soaked sponge layered with creamy mascarpone  
and a hint of green tea*

**700/-**





# BEVERAGE



## HOT

**HOT CHOCOLATE**  
480/-

**LATTE**  
320/-

**CAPPUCCINO**  
280/-

**ESPRESSO**  
200/-

**AMERICANO**  
200/-

**LEMON TEA**  
280/-

**MILK TEA**  
280/-

**CHAMOMILE TEA**  
300/-

**APPLE CINNAMON TEA**  
300/-

## COLD

**MILLET JAGGERY LATTE**  
380/-

**CAFE MOCHA**  
380/-

**FOAMY ICED AMERICANO**  
250/-

**VIETNAMESE ICED COFFEE**  
380/-

**AFFOGATO**  
260/-

**FRAPPÉ**  
300/-

**CHOCO FRAPPÉ**  
330/-

**ICED COFFEE**  
300/-

**EVIAN NATURAL  
SPRING WATER (500ML)**  
250/-





# MATCHA GREENS

**COCONUT MATCHA**

**600/-**

**STRAWBERRY MATCH**

**500/-**

**BLUEBERRY MAT**

**500/-**

**REGULAR MATCHA**

**450/-**

**WHITE CHOCOLATE MATCHA**

**500/-**





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