

SPRING MENU

APERITIF	£
Nocellara olives or spicy nuts	3
Saucisson and gherkins, sourdough bread and butter	9.5
Selection of charcuterie or cheese (supplement foie gras +5)	12.5
Mixed platter of charcuterie and cheese	13
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ENTREES

Leek vinaigrette facon mimosa V	8.5
Quiche lorraine or veggie quiche	8.5
French onion soup with cheesy toast	8.5
Beef tartare maison with olive oil	8/16
Foie gras on toast	13
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SALADS

Goat cheese salad with blueberry, cherrytomatoes and seeds V	
Antoinette's Chicken Caesar salad (Vegetarian available)	12
Smoked salmon salad with avocado and seeds	13

MAIN

Ravioles and leek gratin V 13 Antoinette's classic cheeseburger with French comte cheese 14 Bavette steak, new potatoes with black pepper sauce 16 Lamb navarin served carrots and potatoes 18 Pan fried seabass, crushed potatoes served with a sauce vierge 19

CROQUES

Croque Monsieur or Croque Madame, mixed leaves Croque goat cheese piperade, mixed leaves V	9/10.5
Croque goat cheese piperade, mixed leaves V	9

SIDES Mixed green salad New Potatoes persil 3.5 3.5 French fries Brocolli tenderstem 4 4.5



SPRING MENU

HOMEMADE DESSERTS	£
Antoinette's chocolate cake GF	5
Crême brulée	5
Lemon Meringue Tart	5.5
Stawberry Tart	6
Paris-Brest	6.5

ICE CREAM AND SORBET

Chocolate Vanilla Rum Raisin Strawberry Raspberry Lemon

DESSERT WINE

Monbazillac Château Brange-Neuve glass 12,5cl £6.5 bottle 50cl £28 Port Red Dows 7,5cl L6

Glass of Champagne Lallier Grand Cru Grande Réserve £12 (12.5 cl) A great selection of digestif and cocktails are also available



Following the most recent government guidelines, We are kindly asking all customers to register their details when entering our restaurant Please scan the QR bellow code and follow the instructions. Our registration system complied with the UK data protection law.

315.5

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