

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

VICTORIA

SUMMER MENU

TO SHARE

MIXED OLIVES V/GF	4.5
HOMEMADE SPICY CASHEW NUTS OR SALTED ROASTED ALMONDS V	4
SAUCISSON & GHERKINS, SOURDOUGH BREAD & BUTTER	11
BAKED CAMEMBERT, HONEY, BAGUETTE	14
SELECTION OF CHEESES, DRY FRUITS, GRAPES, BAGUETTE V - ON REQUEST	16
SELECTION OF CHARCUTERIE, PICKLES, BAGUETTE & BUTTER	18
MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH PICKLES, BAGUETTE & BUTTER	19
+ADD A SLICE OF PATE EN CROUTE WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE	7

STARTERS

SOUP OF THE DAY SERVED WITH BAGUETTE & BUTTER V/GF - ON REQUEST	8.5
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST GF - ON REQUEST	11.5
PISSALADIÈRE, ANCHOVIES, OLIVES	10
HERITAGE TOMATOES SALAD, TAPENADE, BURRATINA GF/VG - ON REQUEST	14
STEAK TARTARE, BONE MARROW MAYONNAISE, BAGUETTE GF - ON REQUEST	14
OCTOPUS, POTATOES, TARAMA, VADOUVAN OIL GF	14
PRAWNS COCKTAIL, AVOCADO, MANGO, MARIE-ROSE SAUCE GF	12
6/12 ESCARGOTS DE BOURGOGNE, GARLIC BUTTER, BAGUETTE	10/16
PORK, DUCK AND FOIE GRAS PATE EN CROUTE, DATE CHUTNEY	14

SALADS

CHICKPEAS, AVOCADO, PANISSES, ESPELETTE CHILLI DRESSING VG/GF	16
CHICKEN CAESAR SALAD, BOILED EGG, CROUTONS, ANCHOVIES, PANCETTA, PARMESAN	18
TUNA NICOISE, TOMATOES, ANCHOVIES, BEANS, EGG GF	19

MAINS

CROQUE MONSIEUR / MADAME	13.5/15.5
CROQUE PROVENÇAL, MOZZARELLA, TOMATO, BALSAMIC V	13
FRIED GNOCCHI, SUMMER VEGETABLES, RUNNER BEANS, BASIL VG/GF	18
BEEF BAVETTE, FRIES, PEPPERCORN SAUCE GF	22
ATLANTIC COD, MUSSELS, SHAVED FENNEL, SAFFRON VELOUTÉ GF	25
YELLOWFIN TUNA STEAK, RATATOUILLE GF	26
CORNFED CHICKEN, BUTTERED CRUSHED RATTE POTATOES, GIROLLES GF	26
28 DAYS AGED RIB-EYE STEAK, PEPPERCORN SAUCE, FRIES GF	35
NATIVE LOBSTER, GARLIC BUTTER, GREEN SALAD GF	38

SIDES

BREAD AND BUTTER V/GF - ON REQUEST	3
HOUSE MIXED SALAD V/GF	4.5
FRENCH FRIES VG/GF	6
HARICOTS VERTS, CONFIT SHALLOTS VG/GF	6
BUTTERED NEW POTATOES V/GF	6

VG : VEGAN - V : VEGETARIAN - GF : NON GLUTEN CONTAINING RECIPE
FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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GLASS OF CHAMPAGNE AYALA BRUT MAJEUR - 14.5 - 12.5CL

HOMEMADE DESSERT

ANTOINETTE'S CHOCOLATE CAKE V/GF	7
LAVENDER CRÊME BRULÉE V/ GF	7
STRAWBERRY TART V	7
TROPEZIENNE V	7
DESSERT DU JOUR V	8
SELECTION OF THREE FRENCH CHEESES, PLUM & FENNEL SEED RYE BREAD V	16

PLEASE SEE THE DELI COUNTER FOR OUR DAILY SMALL CAKES AND PASTRIES

ICE CREAM & SORBET - 1 SCOOP 4 / 2 SCOOPS 6 / 3 SCOOPS 8

CHOCOLATE V/GF
VANILLA V/GF
RUM RAISIN V/GF
CARAMELITA CARAMEL V/GF
STRAWBERRY V/GF
PISTACHIO V/GF
RASPBERRY SORBET VG/GF
LEMON SORBET VG/GF

DESSERT WINE

DOMAINE DE GRANGE-NEUVE, MONBAZILLAC '20	
GLASS - 12,5CL	8
BOTTLE - 50CL	30
CHATEAU RIEUSSEC, LES CARMES DE RIEUSSEC, SAUTERNES '13	
GLASS - 12.5CL	14
BOTTLE - 37.5CL	39
DOWS RED PORT - 7,5CL	6
FONSECA 10YO TAWNY PORT 7,5CL	8

DIGESTIVES

GET 27 (MINT LIQUOR)	9
COINTREAU	9
GRAND MARNIER	10
GREEN CHARTREUSE	10
LOUIS ROQUE LA VIEILLE PRUNE	12
COGNAC HINE VSOP RARE	12
CALVADOS PÈRE MAGLOIRE	12
ARMAGNAC DARROZE 8YO	13
DELAMAIN XO COGNAC (SGL/DBL)	15/30

PLEASE SEE THE DRINKS MENU FOR THE FULL LIST

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