

AUTOMNE

APÉRITIF

- Bread & butter **v** 3
- Olives **v/gf** 4.5
- Spicy cashew nuts or salted roasted almonds **v** 4
- Rosette, gherkins 11
- Baked camembert **v** 14
- Cheese plate **v - on request** 16
- Charcuterie plate 18
- Antoinette's apéro, cheeses, charcuterie 19 add foie gras 7

ENTRÉES

- Soup of the day **vg** 8.5
- Onion soup 11.5
- Tartine de foie gras 18
- Caramelised onion tart **v** 9
- Steak tartare, parmesan 14
- Salmon duo tartare 14.5
- 6/12 Escargots de Bourgogne 10/16
- Pork, duck, foie gras pâté en croûte 14

PLATS

- Croque monsieur/madame 13.5/15.5
- Croque forestier **v** 13
- Wild mushroom cassoulet, coco beans **vg** 18
- Beef bavette, frites, peppercorn sauce **gf** 23
- Salmon filet, ratte potatoes **gf** 24
- Boeuf Bourguignon, mashed potato **gf** 24
- Cornfed chicken, braised leeks, kohlrabi à la crème **gf** 21
- 28 Days aged Rib-Eye steak, frites, peppercorn sauce **gf** 35

SALADES

- Gilberte's, artichokes, poached egg, morteau sausage, confit duck, smoked bacon 21
- Chicken Caesar, boiled egg, anchovies, pancetta, parmesan 18
- Roasted squash, radicchio, honey mustard 16 **vg**

ACCOMPAGNEMENTS

- House mixed salad **v/gf** 4.5 French fries **vg/gf** 6 Spinach **vg/gf** 6 Mashed potatoes **v/gf** 6

PRIX FIXE

2 COURSES 24

3 COURSES 29

ENTRÉE

Heritage tomato salad, burratina *gf/vg on request*

PLAT

Atlantic cod, mussels, shaved fennel, saffron velouté *gf*

DESSERT

Antoinette's chocolate cake *v/gf*



NOËL

Let's make this festive season extra special !

Whether it's with friends, family or your team, we've got the perfect
Noël feast waiting for you.

Enquire now :

bonjour@chezantoinette.co.uk

