

BRUNCH MENU

ANTOINETTE'S BREAKFAST

Two eggs your way

Bacon, Toulouse sausage, tomatoes, portobello mushroom, potato rosti, bread 22

OEUFS

Avocado, poached eggs, chilli flakes **v** 14.5 + add salmon 6

Florentine **v** 12

Benedict 13

Royale 15

Barbary 18

Plain omelette **v** 9

Roasted ham & emmental omelette 12.5

Spinach, portobello, mushrooms, emmental omelette **v** 12.5

ENTRÉES

Soup of the day **vg** 8.5

Onion soup 11.5

Antoinette's apéro, cheeses, charcuterie 19 add foie gras 7

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

Cornfed chicken, braised leeks, kohlrabi à la crème **gf** 21

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**

DOUCEURS

Pain Perdu, Chantilly, red fruits compote & mixed berries **v** 12

Nutella, banana & pecans waffle **v** 10

Alsace bacon, maple syrup, fried egg waffle 14.5

Granola, mixed berries **v** 8.5

CHEZ ANTOINETTE

HOUSE'S COCKTAILS

'CHEZ' AMERICANO

Americano bitter and sweet vermouth blend,
pink grapefruit, mediterranean tonic

13.5

sweet & bitter

AURELIA

Fair gin, lime cordial, celery bitter, fresh dill

13.5

sour & elegant

TOMMY'S MARGARITA

Ocho tequila, agave, citrus

13

citrusy & salty

FOSTER MARTINI

Fair vodka, flower vermouth, amaretto,
absinthe, orange bitter *cont. nuts*

13.5

perfumed & floral

ROSELLA SPRITZ

Americano blend, prosecco, hibiscus

13.5

light & refreshing

PASSION FRUIT MARTINI

Fair vodka, passion fruit, pineapple, prosecco,
citrus raspberry powder

13.5

tropical & velvety

SOFT

COFFEE

Espresso - 2.6

Babyccino - 2.5

Double espresso - 3.2

Espresso macchiato - 3

Americano - 3.2

Cappuccino - 3.8

Latte - 3.8

Flat white - 3.9

mocha - 4

TEA

English breakfast tea - 3.7

Earl grey - 3.7

Moroccan mint - 3.7

Chai tea latte - 3.8

Mariage Frère tea - 4.5

French Breakfast -

Rooibos bourbon vanilla - marco polo black -

jasmin - chamomile - darjeeling

thé à l'opéra - Fujiyama green - verbena

extra 0.5 : coffee shot - oat milk - almond milk - whipped cream - honey

monin syrup : gingerbread - caramel - vanilla - hazelnut

Belu still water 33cl - 3.2

Evian still water 75cl - 4.8

Perrier sparkling 33cl - 3.2

San Pellegrino sparkling 75cl - 4.8

Fentimans Ginger Beer 20cl - 3.5

Coke - 4

Coke Zero / Diet - 4

Orangina - 4

Grenadine / Mint Monin syrup - 2.5

Freshly squeezed orange juice - 5.5

Fentimans Lemonade - 4.8

Victorian, Rose, Elderflower

Frobishers Juice - 4.7

apple, pineapple, tomato juice

vg : vegan - v : vegetarian - gf : non gluten containing recipe, more options available on request

For any dietary requirements please ask your waiter - An optional 12.5% service charge will be added to your bill