

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

ALL DAY DINING MENU

TO SHARE

OLIVES ^{v/gf}	4.5	SALTED ROASTED ALMONDS ^v	4
SPICY CASHEW NUTS ^v	4	CAMEMBERT	14
CHEESE PLATTER	16	baked cheese, honey, rosemary & garlic, bread, salad	
CHARCUTERIE PLATTER <i>Lyonnaise special</i>	17	ANTOINETTE'S APÉRO PLATTER	30
saucisson Rosette, cured Bayonne ham, duck rillettes, pickles & bread		selection of three French cheeses, charcuterie, foie gras, condiments	
PATÉ EN CROUTE <i>Lyonnaise special</i>	12	ESCARGOTS DE BOURGOGNE	10
French classic terrine in pastry		Bourgogne snails in garlic & parsley butter	

SOUPS

ONION SOUP	11	SOUP OF THE DAY ^v	7
baked with emmental cheese, sourdough bread		bread, butter	

TARTINES

WARM

BRIE DE MEAUX	13
hazelnut & honey	
TARTINE RACLETTE	14
Morteau sausage, cornichons, confit onion	
TARTINE MOZZARELLA ^v	10
basil pesto, tomatoes, mozzarella	
GOAT'S CHEESE ^v	10.5
blueberry & honey	
BACON & COMTÉ TARTINE	10.5
honey	

COLD

CERVELLE DE CANUT ^v <i>Lyonnaise special</i>	8.5
soft cheese, herbs, garlic, pine nuts	
DUCK RILLETTES	12
cornichons, chutney	
FOIE GRAS TARTINE	16
duck liver, sourdough toast	
SMOKED SALMON TARTINE	14
cream cheese, chives, watercress	

MAINS

BOEUF BOURGUIGNON ^{gf}	19.5	ROASTED CAULIFLOWER ^{vg}	14
braised beef in rich red wine sauce, mashed potato		capers, raisins, red kale	

SALADS

GILBERTE'S	17	GOAT CHEESE SALAD ^{vg}	14.5
artichokes, poached egg, morteau sausage, confit duck, smoked bacon, croutons		mixed leaves, grilled goat cheese on toast, honey	
DUCK CONFIT	16	<i>vegan available on request</i>	
grapes, croutons, pecans, French dressing			

CROQUES

CROQUE MONSIEUR	13.5	CROQUE FORESTIER ^v	15.5
two cheeses, roasted ham, onion jam		roasted Portobello mushroom, goat cheese, truffle	
CROQUE MADAME	15.5		
two cheeses, roasted ham, onion jam, fried egg			
SIDE SALAD ^{vg/gf}	4.5	BREAD BASKET ^{vg}	3.5
toasted seeds, tomatoes			

^v: vegetarian ^{vg}: vegan ^{gf}: non-gluten containing recipe

More options available on request. For any dietary requirements please ask your waiter. An optional 10% service charge will be added to your bill.

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DELICIOUSLY FRENCH

PLAT DU JOUR

Monday - Friday

Please ask your waiter for today's selection



EVENING THEATRE MENU

Monday - Friday • From 5pm

2 COURSES 19 • 3 COURSES 22

STARTER

SOUP OF THE DAY ^v
bread, butter

PLAT

CROQUE MONSIEUR
two cheeses, roasted ham, onion jam

OR

CROQUE FORESTIER ^v
roasted Portobello mushroom, goat cheese, truffle

DESSERT

GÂTEAU AU CHOCOLAT D'ANTOINETTE ^v
vanilla chantilly

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