

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

ALL DAY DINING MENU

TO SHARE

OLIVES ^{v/gf} 4.5	SALTED ROASTED ALMONDS ^v 4
MIXED SPICY NUTS ^v 4	CAMEMBERT 14 baked cheese, honey, rosemary & garlic, bread
CHEESE PLATTER 16 selection of four French cheeses, grapes, chutney, bread	ANTOINETTE'S APÉRO PLATTER 30 selection of three French cheeses, charcuterie, pâté de campagne, condiments
CHARCUTERIE PLATTER <i>Lyonnaise special</i> 17 saucisson Rosette, cured Bayonne ham, duck rillettes, pickles & bread	ESCARGOTS DE BOURGOGNE 10 Bourgogne snails in garlic & parsley butter

SOUPS

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

WARM

BRIE DE MEAUX ^v 13 hazelnut & honey
RACLETTE 14 Morteau sausage, cornichons, confit onion
MOZZARELLA ^v 10 basil pesto, tomatoes, mozzarella
GOAT'S CHEESE ^v 10.5 blueberry & honey
BACON & COMTÉ 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 16 Foie Gras, sourdough toast
SMOKED SALMON 14 cervelle de canut, chives, watercress
PÂTÉ DE CAMPAGNE 10 French countryside pâté

MAINS

POT-AU-FEU ^{gf} 20 slow braised beef, winter vegetables, grebiche	CHOU FARCI ^{vg} 14 savoy cabbage, camargue rice, flageolet, leek
SAUSAGE & LENTILS ^{gf} 16.5 puy lentils, Morteau sausage in stew	BOEUF BOURGUIGNON ^{gf} 22 braised beef in rich red wine sauce, mashed potato

PLAT DU JOUR

Please ask your waiter for today's selection

SALADS

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

CROQUES

CROQUE MONSIEUR 13.5 Emmental, roasted ham, onion jam	CROQUE FORESTIER ^v 15.5 truffled Portobello mushroom, goat cheese
CROQUE MADAME 15.5 Emmental, roasted ham, onion jam, fried egg	

SIDE SALAD ^{vg/gf} 4 toasted seeds, tomatoes	BREAD BASKET ^{vg} 4
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^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

EVENING THEATRE MENU

Monday - Friday • From 4:30pm

2 COURSES 21 • 3 COURSES 24

STARTERS

POIREAUX VINAIGRETTE **vg/gf**
leeks vinaigrette

OEUF EN MEURETTE
poached egg, red wine & bacon sauce

PÂTÉ DE CAMPAGNE
French countryside pâté

PLATS

CHOU FARCI **vg/gf**
stuffed savoy cabbage

CHICKEN & MUSHROOM VOL AU VENTS
chicken, mushroom cream, pastry case

SAUSAGE & LENTILS **gf**
puy lentils, Morteau sausage in stew

DESSERTS

GÂTEAU AU CHOCOLAT D'ANTOINETTE **v/gf**
vanilla chantilly

TART AU CITRON
lemon tart

CHEF'S LUNCH DEAL

Monday - Friday • 12pm - 3pm

10.95

TARTINE OF THE DAY, SOUP **OR** SALAD



MENU ENFANT

CHILDREN'S MENU

10.95

JUICE
orange, apple, cranberry

HAM & MASHED POTATO

MADELEINE **v**



v: vegetarian **vg:** vegan **gf:** non-gluten containing recipe

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