

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

ALL DAY DINING MENU

TO SHARE

NOCELLARA OLIVES ^{vg/gf}6	SALTED ROASTED ALMONDS ^v 4
MIXED SPICY NUTS ^v4	CAMEMBERT15 baked cheese, honey, rosemary & garlic, bread
CHEESE PLATTER16 selection of four French cheeses, grapes, chutney, bread	ANTOINETTE'S APÉRO PLATTER30 selection of three French cheeses, charcuterie, pâté de campagne, condiments
CHARCUTERIE PLATTER <i>Lyonnaise special</i>16 saucisson Rosette, cured Bayonne ham, duck rillettes, pickles & bread	ESCARGOTS DE BOURGOGNE 12 Bourgogne snails in garlic & parsley butter

SOUPS

ONION SOUP12 baked with emmental cheese, sourdough bread	SOUP OF THE DAY ^v8 bread, butter
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TARTINES

BRIE DE MEAUX ^v14 hazelnut & honey	CERVELLE DE CANUT ^v <i>Lyonnaise special</i> 10 soft cheese, herbs, garlic, pine nuts
CRAB RILETTES 16 crème fraîche, apple	DUCK RILETTES 14 cornichons, chutney
MOZZARELLA ^v 11 basil pesto, tomatoes, mozzarella	FOIE GRAS 18 Foie Gras, sourdough toast
GOAT'S CHEESE ^v 10 blueberry & honey	SMOKED SALMON 14 cervelle de canut, chives, watercress
BACON & COMTÉ12 honey	PÂTÉ DE CAMPAGNE 12 French countryside pâté

MAINS

STUFFED AUBERGINE ^{vg} 16 aubergine caviar, cranberries, alfalfa	BOEUF BOURGUIGNON ^{gf}24 braised beef in rich red wine sauce, mashed potato
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PLAT DU JOUR

Please ask your waiter for today's selection

SALADS

SMOKED SALMON 16 soy beans, apple, avocado	GOAT CHEESE SALAD ^v14.5 mixed leaves, grilled goat cheese on toast, honey <i>vegan available on request</i>
DUCK CONFIT 16 grapes, croutons, pecans, French dressing	

CROQUES

CROQUE MONSIEUR15 Emmental, roasted ham, onion jam	CROQUE FORESTIER ^v 17.5 truffled Portobello mushroom, goat cheese
CROQUE MADAME16.5 Emmental, roasted ham, onion jam, fried egg	

SIDE SALAD ^{vg/gf} 4 toasted seeds, tomatoes	BREAD BASKET ^{vg}5
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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

GRILLED GOATS CHEESE *v/gf*

apple, honey

TARTINE CRAB RILETTES

crème fraîche, apple

PÂTÉ DE CAMPAGNE

French countryside pâté

PLATS

STUFFED AUBERGINE *vg*

aubergine caviar, alfalfa

SMOKED SALMON SALAD

soy beans, apple, avocado

BOEUF BOURGUIGNON *gf*

braised beef in rich red wine sauce, mashed potato

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

DOUBLE CHOCOLATE COOKIE *v*



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

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