

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

APÉRITIF

- Bread & butter v 3
- Olives v/gf 4.5
- Spicy cashew or salted almonds v 4
- Baked Camembert v 14
- Charcuterie plate 18
- Antoinette's apéro, cheese & charcuterie 19
- Add foie gras 7*

ENTRÉES

- Soup du jour vg 8.5
- Onion soup 11.5
- Burrata, heritage tomatoes, persillade 12.5
- Steak tartare, parmesan 14
- Salmon mi cuit, celeriac remoulade, blood orange crème fraîche 12.5
- 6/12 Escargots de Bourgogne 10/16
- Tartine Foie Gras 16
- Pork, duck, foie gras pâté en croustade 14

PLATS

- Croque monsieur/madame 13.5/15.5
- Croque forestier v 13
- Aubergine provençale, sirop de tomate épicé v/gf 17
- Herb-scented beef & pine nut stuffed cabbage, creamy mash, thyme jus 22.5
- Steak tartare, parmesan, frites 24
- Beef bavette, frites, peppercorn sauce gf 24
- Corn-fed chicken supreme, pancetta, vegetables Jardinere, sauce paloise gf 25
- Cod Nicoise, green beans, sundried tomatoes, potatoes 26
- 28-Day aged Rib-Eye steak, frites, peppercorn sauce gf 36

SALADES

- Hot smoked salmon salad, roasted tenderstem broccoli, poached egg, hollandaise 19
- Warm goat cheese, mixed leaves, honey, new potatoes v 16

ACCOMPAGNEMENTS

- House mixed salad vg/gf 4.5
- French fries vg/gf 6
- Tenderstem broccoli, espiettes, almonds vg/gf 7
- Heritage beetroot, blue cheese cream, walnuts v/gf 6.5

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

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