

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

## DINNER MENU

### TO SHARE

<i>Baby Nocellara Olives bowl</i>	£3
<i>Chilli Pumpkin Seeds</i>	£3
<i>Charcuterie board</i>	£12.5
<i>Cheese board</i>	£11.5
<i>Baked camembert</i>	£11.5
<i>Mix platter</i>	£13
<i>Organic sourdough bread toasted and butter</i>	£1.5

### STARTER

<i>Soup of day</i> Homemade soup prepared with seasonal vegetables served with bread and butter	£6
<i>Salmon Tartar</i> Avocado, beetroot pickles	£12
<i>Foie gras</i> served on toasted organic sourdough, onion confit and lamb lettuce	£13

### MAIN

<i>Antoinette's Croque Monsieur or Madame</i> Ham, emmental cheese and onion confit served on grilled sourdough bread	£8.75 / £10.25
<i>Fish Parmentier</i>	£15
<i>Beef Bourguignon</i> served with roasted potatoes	£15
<i>Chicken Supreme</i> mashed potatoes and French beans	£16

### ANTOINETTE'S CLASSIC SALADS

<i>Goat's cheese</i> with rôté heritage beetroot and salad	£9.75
<i>Lyonnaise</i> green salad with poached egg, lardons, herb salad	£10.5
<i>Smoked salmon</i> with salad, avocado and lemon caper dressing	£13.5
<i>Duck confit</i> with salad, cherry tomatoes, red onions and seeds	£13.5

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## SELECTION OF CHEESE

*Selection of cheese*

£9

## HOMEMADE DESSERTS

*Antoinette's chocolate cake*

£4.5

*Lemon tart*

£4.5

*Almond and pears tart*

£4.5

*Apple crumble*

£5

*Raspberry tart*

£5

*Mille feuille*

£5

*Paris Brest*

£5

## DESSERT WINE

*Monbazillac Chateau Grange-Neuve*

*Glass 12,5cl £6.5*

*Bottle 50cl £26*

**ASK THE WAITER FOR OUR SELECTION OF COCKTAILS AND DIGESTIFS**

**IF YOU WOULD LIKE TO ORGANISE A PRIVATE PARTY OR ANY SOCIAL EVENT,  
PLEASE CONTACT [JEAN-BAPTISTE@CHEZANTOINETTE.CO.UK](mailto:JEAN-BAPTISTE@CHEZANTOINETTE.CO.UK)**

*Bon Appetit!!*