

Unit 30, The Market,
Covent Garden,
WC2E 8RE, London

e: coventgarden@chezantoinette.co.uk

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

Mon - Thu: 10:00 am - 7:00 pm
Fri - Sat: 10:00 am - 10:00 pm
Sun: 10:00 am - 8:00 pm

Instagram: @chez_antoinette

APERITIFS

CHEESE BOARD Brie de meaux, blue cheese, goat cheese & bread £12.5	CHARCUTERIE BOARD Prosciutto, saucisson, pates, pickles & bread £12.5 Extra Foie Gras £5	SAUCISSONS £9.5 NOCARELLA OLIVES.....£3 SPICED NUTS.....£2	MIXED PLATTER Selection of cheese and charcuterie, salad & bread £13.5	CAMEMBERT Baked camembert with bread & salad £9 Extra charcuterie £4
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LES TARTINES — Open faced sandwiches

HOT— Chaudes

BRIE DE MEAUX	£7.5
Brie de meaux, hazelnut, honey	
GOAT CHEESE & HONEY	£8
Goat cheese, acacia honey, blueberry	
MOZZARELLA	£9
Mozzarella, tomatoes, pesto, fresh basil	
3 CHEESE & PEARS	£8.75
Mozzarella, fourme d'ambert, goat cheese & pears	
DUCK CONFIT	£11.5
Duck confit, apple, spring onions	

COLD — Froides

FRESH GOAT CHEESE	£6.5
Fresh goat cheese, thyme, fresh garlic, olive oil	
AVOCADO & BEETROOT HUMMUS	£7.5
Sesame seeds, shia seeds, olive oil	
PATE	£8
Pate, pickles, green salad	
JAMBON CRU	£9
Cured ham, ricotta, cherry tomato, pine nuts, fresh garlic	
SMOKED SALMON	£11
Smoked salmon, ricotta cheese, lemon, dill capers, spring onion	
FOIE GRAS	£13
Duck foie gras, green salad, onion confit	

MAIN SALADS

GOAT CHEESE SALAD.....	£11
Mixed salad, melted goat cheese on toast cherry tomatoes, seeds, blueberry	
JAMBON CRU SALAD	£12
Mixed salad, cured ham, cherry tomatoes, sun dried tomatoes, ricotta, blueberry, hazelnut	
SMOKED SALMON SALAD	£13
Mixed salad, smoked salmon, avocado, red onions, cherry tomatoes	
DUCK CONFIT SALAD	£13.75
Mixed salad, duck confit, apple, cherry tomatoes, red onions	

SIDES

SOUP of THE DAY Homemade soup prepared with seasonal vegetables £4.5
HOUSE SALAD Mixed seasonal green salad £3.5

EXTRAS

Avocado £3 Cured Ham £3 Smoked Salmon £3.5

HOMEMADE DESSERTS

ANTOINETTE'S CHOCOLATE CAKE	£4.5
LEMON TART	£4.5
APPLE CRUMBLE	£4.5
CARAMEL & HAZELNUT TART.....	£5
CAKE OF THE DAY	£5

MENU of THE DAY

12PM-3PM

WEEKDAYS ONLY

SOFT DRINK of
YOUR CHOICE

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TARTINE of THE DAY

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SOUP of THE DAY
or GREEN SALAD

£9.95

ANTOINETTE'S CROQUE MONSIEUR

Ham, cheese and onion confit
served on
grilled sourdough bread
£9

BOMBAY
GIN TONIC

£6/£8.5

RICARD

£3

BEER
VEDETT LAGER
— 33cl—

£5

BEER
VEDETT IPA
— 33cl—

£5.5

PROSECCO
LE DOLCI
COLLINE
BRUT

£8/£29

PROSECCO
LE DOLCI
COLLINE
ROSE

£30

APEROL SPRITZ

£8.5

SWEET TARTINE

TARTINE BUTTER & JAM	£3
TARTINE NUTELLA	£3.75
TARTINE BANANA & NUTELLA	£4.5

BRIOCHE OF THE DAY £3.5

For any allergen requirements please ask your waiter
An optional 10% service charge will be added to your bill

SOFT DRINKS

COFFEE

TEA

ENGLISH BREAKFAST TEA/EARL GREY	£3
MARIAGE FRÈRES TEA	£3.5
..French Breakfast	
..Marco Polo-Black Tea	
..Fujiyama Green Tea	
..Jasmin Green Tea	
..Darjeeling Himalaya	
..Milky Blue	
..Rooibos-bourbon vanille	
CAMOMILLE	£3
PEPPERMINT.....	£3

ESPRESSO.....	£2.2
BABYCCINO	£2
DOUBLE ESPRESSO.....	£2.6
ESPRESSO MACCHIATO	£2.5
AMERICANO	£2.8
CAPPUCCINO	£3
LATTE	£3
FLAT WHITE	£3.2
MOCHA	£3.25
HOT CHOCOLATE	£3.5
CHAI LATTE TEA	£3.75

Extra coffee shot £0.5

Oat or Almond milk.....£0.5

Syrop.....£0.5

Hazelnut, Caramel, Vanila

Marshmallows £0.5

Whipped cream £0.5

Honey £0.5

STILL WATER 33cl/75cl.....£2/£3

PERRIER 33cl£2.7

SAN PELLEGRINO 75cl£3.5

COKE / DIET / ZERO 33cl£3.2

SIROP MONIN
 £2 || Mint, Grenadine | |
LIPTON ICED TEA 33cl	£3.5
FROBISHERS JUICE 25cl	£3.5
Apple, Pineapple or Blumbleberry	
FRESH ORANGE JUICE	£3.5
VICTORIAN LEMONADE	£3.5
ELDERFLOWER LEMONADE	£3.5
ROSE LEMONADE.....	£3.5

WINES

ROSÉ

17.5cl/Btl

SABLE DE CAMARGUE

Cheval Gris de Gris.....£7/£28

COTE DE PROVENCE

Bastide des deux Lunes£33

Aix de Saint Aix£9/£37

BANDOL (Organic)

Domaine Lafran Veyrolles.....£42

WHITE

17.5cl/Btl

CHENIN BLANC

La lisse soie d'Ivoire £24

PICPOUL DE PINET

L'Ormarine Duc De Morny.....£7/£26

RIESLING

Turckheim Vieilles Vignes £7.5/£29

SAUVIGNON DE TOURAINE

Les Grandes Vignes £30

MACON-CHARNAY

Clôs St Pierre£31

ROUSSETTE DE SAVOIE

Cru Frangy, Bruno Lupin.....£36

SANCERRE

Domaine du Pré Semelé £9/£39

CHABLIS Premier Cru

Domaine de la Motte Beauroy.....£44

RED

17.5/Btl

MALBEC

Les volets£25

CÔTES DU RHONE

Les Côteaux£7/£27

LO P'TIT FANTET D'HYPOLYTE (Organic)

Domaine Ollieux Romanis.....£30

CORBIERES (Organic)

Chateau Coulon.....£32

BOURGUEIL DYPTIQUE

Domaine de la Chevalerie.....£35

BORDEAUX

Château Calvimont Graves.....£9/£36

CROZES HERMITAGE

Cave de Tain£37

CHATEAUNEUF-DU-PAPE

Grande Réserve Papale£45

SAINT JULIEN

Château Lalande£49

DESSERT WINE

MONTBAZILLAC

Glass 12.5cl.....£7,5

Bottle 50cl £27

CHAMPAGNE

LALLIER GRAND CRU

GRANDE RESERVE

Half Bottle - £27

75cl - £52

HOUSE WHITE

Glass 17.5cl.....£6.5

Carafe 45cl£15.5

HOUSE RED

Glass 17.5cl£6

Carafe 45cl.....£14.5

Wines by the glass served at 175ml (125ml on request) unless stated otherwise

*Following the most recent government guidelines,
We are kindly asking all customers to register their details when entering our restaurant
Please scan the QR below code and follow the instructions.*

Our registration system complied with the UK data protection law.

