

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

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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 13	CHARCUTERIE BOARD Prosciutto, saucisson, pates, pickles & bread 14 Extra Foie Gras 5	SAUCISSONS French dry sausage 9.5 Nocellara Olives 3 Spicy Nuts 3	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, spring onion	
FOIE GRAS	13.5
Duck foie gras, green salad, onion confit	

MAIN SALADS

GOAT CHEESE SALAD.....	12
Mixed salad, melted goat cheese on toast cherry tomatoes, seeds, blueberry	
JAMBON CRU SALAD	13
Mixed salad, cured ham, cherry tomatoes, sun dried tomatoes, ricotta, blueberry, hazelnut	
SMOKED SALMON SALAD	14
Mixed salad, smoked salmon, avocado, red onions, cherry tomatoes	
DUCK CONFIT SALAD	14.75
Mixed salad, duck confit, apple, cherry tomatoes, red onions	

SIDES

SOUP of THE DAY Homemade soup served with bread and butter..	6.5
HOUSE SALAD Mixed seasonal green salad..	3.5

EXTRAS

Avocado..	3
Cured Ham..	3
Smoked Salmon..	3.5

HOMEMADE DESSERTS

ANTOINETTE'S CHOCOLATE CAKE	5
APPLE CRUMBLE	5
LEMON TART	5.5
CARAMEL & HAZELNUT TART.....	5.5
CAKE OF THE DAY	5

SWEET TARTINE

TARTINE BUTTER & JAM	3.25
TARTINE NUTELLA.....	3.75
TARTINE BANANA & NUTELLA	4.5

MENU of THE DAY

12PM-3PM

WEEKDAYS ONLY

SOFT DRINK of
YOUR CHOICE

+

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
9.95

BOMBAY
GIN TONIC

6.5/9

RICARD

3

BEER
VEDETT LAGER

— 33cl—

5.5

BEER
VEDETT IPA

— 33cl—

6

PROSECCO
LE DOLCI
COLLINE
BRUT

8/30

PROSECCO
LE DOLCI
COLLINE
ROSE

30

APEROL SPRITZ

8.5

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	3.2
MARIAGE FRÈRES TEA	3.7
..French Breakfast	
..Marco Polo-Black Tea	
..Fujiyama Green Tea	
..Jasmin Green Tea	
..Darjeeling Himalaya	
..Milky Blue	
..Rooibos-bourbon vanille	
CAMOMILLE	3.4
PEPPERMINT.....	3.4

ESPRESSO.....	2.5
BABYCCINO.....	2.1
DOUBLE ESPRESSO.....	2.9
ESPRESSO MACCHIATO.....	2.6
AMERICANO.....	3
CAPPUCCINO	3.4
LATTE	3.4
FLAT WHITE	3.6
MOCHA	3.75
HOT CHOCOLATE	3.5
CHAI LATTE TEA.....	3.75

STILL WATER 33cl/75cl.....	2/3.5
PERRIER 33cl	2.7
SAN PELLEGRINO 75cl	3.8
COKE 33cl.	3.5
COKE ZERO 33cl	3.5
SIROP MONIN	2
Mint, Grenadine	
FROBISHERS JUICE 25cl	4
Apple, Pineapple	
FRESH ORANGE JUICE	4
VICTORIAN LEMONADE	4
ELDERFLOWER LEMONADE	4

Extra coffee shot	0.5
Oat or Almond milk.....	0.5
Monin Syrop.....	0.5
Hazelnut, Caramel, Vanilla	

Marshmallows	0.5
Whipped cream	0.5
Honey	0.5

WINES

ROSÉ

17.5cl/Btl

SABLE DE CAMARGUE Cheval Gris de Gris.....	7.5/28
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
VIIGNIER Domaine de Vedilhan.....	26
PICPOUL DE PINET L'Ormarine Duc De Morny.....	7/27
RIESLING Turckheim Vieilles Vignes.....	7.5/31
MACON-CHARNAY Clôs St Pierre (Chardonnay).....	36
PETIT CHABLIS Premier Domaine de la Motte	40
SANCERRE Domaine du Pré Semelé	10/40
CHABLIS Premier Cru Domaine de la Motte Beauroy.....	£47

RED

17.5/Btl

MALBEC Les volets	25
CÔTES DU RHONE Les Côteaux	7/27
SAINT CHINIAN Clos Bagatelle, Languedoc	29
SAINT AMOUR Le Cru des Amoureux	31
CORBIERES (Organic) Chateau Coulon.....	33
BORDEAUX Château Calvimont Graves.....	9/38
BOURGOGNE PINOT NOIR Vallet Frères	40
CHATEAUNEUF-DU-PAPE Grande Réserve Papale	45
SAINT JULIEN Château Lalande	52

DESSERT WINE

MONTBAZILLAC

Glass 12.5cl.....	7,5
Bottle 50cl	27

CHAMPAGNE

GREMILLET BRUT
Half Bottle - 32
75cl - 54

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
All prices are on British Pounds