

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

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CHEZ ANTOINETTE

DELICIOUSLY FRENCH

Mon - Thu 9:45 am - 9:00 pm
Fri - Sat 9.45 am - 11:00 pm
Sun 9:45am - 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	BAKED MONT D'OR 400 Grams £20 NOCARELLA OLIVES £3	MIXED PLATTER Selection of cheese, 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	RACLETTE £9.5 Raclette cheese, ham, creme fraiche and cornichons	DUCK CONFIT £11.5 Duck confit, apple, spring onions
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COLD — Froides

FRESH GOAT CHEESE£6 Fresh goat cheese, thyme, fresh garlic, olive oil	AVOCADO & BEETROOT HUMMUS£7.5 Sesame seeds, shia seeds, olive oil	RILLETTES £7 Duck pate, pickles, green salad	ANCHOVY£7.50 Anchovies, tomatoes, fresh garlic, spring onions	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
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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
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SWEET TARTINE

TARTINE BUTTER & JAM £3	TARTINE NUTELLA £3.75	TARTINE BANANA & NUTELLA £4.5
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BRIOCHE OF THE DAY £3.5

SIDES

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

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

PRE-THEATRE MENU

12PM-7PM

GLASS OF WINE OR SOFT DRINK
of YOUR CHOICE

+

TARTINE of YOUR CHOICE
Mozzarella, Rillettes Or Anchovy

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SOUP of THE DAY
or GREEN SALAD

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DESSERT of
YOUR CHOICE

£16

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

SOFT DRINKS

COFFEE

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

TEA

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

EXTRAS

Extra coffee shot	£0.5	Marshmallows	£0.5
Soya milk	£0.5	Whipped cream	£0.5
Syrop	£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, Hazelnut, Caramel & Vanilla	
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

12.5cl/75 cl

SABLE DE CAMARGUE
Cheval Gris de Gris.....£5.5/£28

COTE DE PROVENCE
Bastide des deux Lunes

BANDOL
Domaine Lafran Veyrolles
Organic

WHITE

12.5cl/75 cl

CHENIN BLANC
La lisse soie d'Ivoire

PICPOUL DE PINET
L'Ormarine Duc De Morny.....

RIESLING
Turckheim Vieilles Vignes

SAUVIGNON DE TOURAINE
Les Grandes Vignes

MACON-CHARNAY
Clôs St Pierre

ROUSSETTE DE SAVOIE
Cru Frangy, Bruno Lupin.....

SANCERRE
Domaine du Pré Semelé

CHABLIS Premier Cru
Domaine de la Motte Beauroy.....

RED

12.5cl/75 cl

MALBEC
Les volets

CÔTES DU RHONE
Les Côteaux

LO P'TIT FANTET D'HYPOLYTE
Domaine Ollieux Romanis'.....

CORBIERES (Organic)
Chateau Coulon.....

BOURGUEIL DYPTIQUE
Domaine de la Chevalerie.....

BORDEAUX
Château Calvimont Graves

CROZES HERMITAGE
Cave de Tain

CHATEAUNEUF-DU-PAPE
Grande Réserve Papale

SAINT JULIEN
Chateau Lalande

DESSERT WINE

MONTBAZILLAC
Glass

CHAMPAGNE

LALLIER GRAND CRU

GRANDE RESERVE

Bottle 37.5cl - £26
75cl - £49

HOUSE WHITE

Glass 12.5cl

HOUSE RED

Glass 12.5cl

**BOMBAY
GIN TONIC**

£6/£8.5

RICARD

£3

**APEROL
SPRITZ**

£8.5

**PROSECCO
LE DOLCI
COLLINE**

£8/£30

BEER

VEDETT

— 33cl—

£5

BEER

VEDETT IPA

— 33cl—

£5.5