

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

AUTUMN MENU

APERITIF

£

Selection of charcuterie or cheese (supplement foie gras +5)	12.5
Mixed plater	13
Saucisson and gherkins, sourdough bread and butter	9.5
Whole baked camembert with sourdough bread	13
Nocellara olives or spicy nuts	3

ENTREES

Leeks vinaigrette, egg mimoza and roasted hazelnuts V	8
Raw and cooked beetroot carpaccio, goat cheese and red wine vinaigrette V	9
Minute marinated trout, fennel and pomagranade	11
Foie gras on toast	13

SOUP

Mixed vegetable soup with sourdough bread V	6
French onion soup with croutons and melted emmental cheese	8.5

SALADS

Lyonnaise salad, poached egg, croutons and Alasce artisanal lardons	11
Chicory salad with pear, roquefort and walnuts V	11
Duck confit, autumnal salad, roasted pumpkin, carrots, beetroot, seeds	12

MAIN

Ravioles de Royan, wild mushrooms and comté cheese V	12
Chicken supreme with a sweetcorn variation	15
Roasted hake, grilled cabbage, Brussels sprout, maple syrup, soya sauce 16	
Ox cheeks, red wine sauce, seasonal vegetables	17

SIDES

Mixed green salad	3.5
Roasted new potatoes with chives	3.5
Classic pomme purée	4
Cavalo nero, brown butter and garlic	4
"Pot au feu" vegetable cocotte	4

CROQUES

Croque Monsieur or Croque Madame, mixed leaves	9/10.5
Croque Forestier, mixed leaves (add an egg on top +1.5) V	9

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

AUTUMN MENU

DESSERT

	£
<i>Antoinette's chocolate cake GF</i>	5
<i>Tropezienne</i>	5
<i>Plum tart</i>	5.5
<i>Antoinette's lemon jar</i>	5.5
<i>Red fruits vacherin</i>	6

ICE CREAM AND SORBET

<i>Chocolate</i>	3/5.5
<i>Vanilla</i>	
<i>Rum Raisin</i>	
<i>Strawberry</i>	
<i>Raspberry</i>	
<i>Lemon</i>	