

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

## SPRING MENU

### APERITIF

	£
<i>Nocellara olives or homemade spicy mixed nuts</i>	4
<i>Saucisson and gherkins, sourdough bread and butter</i>	9.5
<i>Selection of charcuterie or cheese (supplement foie gras +5)</i>	14
<i>Mixed platter of charcuterie and cheese</i>	14
<i>Baked Camembert (supplement charcuterie +5)</i>	14

### SOUP

<i>Soup of the day served with bread and butter</i>	6.5
<i>French onion soup with emmental toast</i>	9

### ENTREES

<i>Egg parfait with petit pois velouté and crispy lardons</i>	8.5
<i>Moules marinière</i>	9
<i>Octopus with tarragon mayo pickle shallot crispy lilliput capers, paprika</i>	10
<i>Smoked salmon served with toasted sourdough bread</i>	12.5
<i>Foie gras caramelised onions, pickles salad with toasted sourdough bread</i>	14

### MAIN

<i>Lentils stew with vegetables spinach vegan yoghurt and slow roasted celeriac</i>	15
<i>Slow cooked braised ox cheek in red wine jus, onion, broccoli and celeriac puree</i>	18
<i>Bavette steak, baby roasted potatoes, broccoli with green pepper sauce</i>	19.5
<i>Duck served with baby roaste'd potatoes and braised white cabbage</i>	20
<i>Roasted cod with sea &amp; earth velouté, mussels, butter beans, mushrooms, chard</i>	23
<i>Rib-eye steak served with French fries and bearnaise sauce</i>	24

### SALADS

<i>Roasted butternut squash, couscous, kale grilled onions parsley spring onion V</i>	9/13
<i>Smoked salmon, roman lettuce, celery leaves, red onions, cherry tomatoes, cucumber</i>	14
<i>Chicken Caesar roasted salad</i>	14

### CROQUES

<i>Croque Monsieur or Croque Madame, mixed leaves</i>	10/11.5
<i>Croque forestier, mixed leaves V (with egg on top +1.5)</i>	9.75/11.25

### SIDES

<i>House mixed salad</i>	4
<i>French fries</i>	4.5
<i>Tenderstem Broccoli</i>	6
<i>Ratatouille</i>	6

### LUNCH ONLY

<i>Quiche of the day served with green salad</i>	8.5
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For any allergen requirements please ask your waiter | An optional 12.5% service charge will be added to your bill

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## HOMEMADE DESSERTS

	£
Homemade Brioche from the deli	from 3.5
Antoinette's chocolate cake <b>GF</b>	6
Pear and Almond tart	6
Lemon Tart	6
Tart tatin and crème fraîche	6
Cake of the Day (Ask the waiter for details)	
Mille-feuille	6.5
-Add a scoop of ice cream with your dessert +2.5	

## ICE CREAM AND SORBET

Chocolate	3.5/5.5/7
Vanilla	
Rum Raisin	
Strawberry	
Raspberry sorbet	
Lemon sorbet	

## DESSERT WINE

Monbazillac Château Grange-Neuve	Cognac Aine VSOP Rare £12
glass 12,5cl £7.5	Armagnac Darroze 840 £13
bottle 50cl £29	Calvados Pere Magloire £12
Port Red Dows 7,5cl £6	Green Chartreuse £10

Glass of Champagne Ayala brut majeur £13 (12.5cl)

## Endnotes

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