

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

SPRING MENU

APERITIF

	£
<i>Nocellara olives or spicy cashew nuts</i>	3
<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>	13.5

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 cappers, paprika</i>	10
<i>Smoked salmon served with toasted sourdough bread</i>	12
<i>Foie gras caramelised onions, pickles salad with toasted sourdough bread</i>	14

MAIN

<i>Lentils stew with vegetable spinach vegan yoghurt slow roasted celeriac</i>	15
<i>Slow cooked braised ox cheek in red wine potato puree, onion and broccoli</i>	18
<i>Bavette steak, pommes persillade, broccolis with green pepper sauce</i>	18
<i>Duck served with crispy duck fat potatoes and braised white cabbage</i>	18.5
<i>Roasted cod with sea & earth velouté, mussels, butter beans, mushrooms, chard</i>	22
<i>Rib-eye steak served with French fries and bearnaise sauce</i>	23

SALADS

<i>Roasted butternut squash, couscous, kale grilled onions parsley spring onion V</i>	8/12
<i>Smoked salmon, roman lettuce, celery leaves, red onion, 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
<i>French green beans</i>	5
<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

	£
<i>Homemade Brioche from the deli</i>	<i>from</i> 3.5
<i>Antoinette's chocolate cake</i> GF	5
<i>Apple Crumble</i>	5
<i>Lemon Tart</i>	5.5
<i>Caramel and Hazelnut Tart</i>	5.5
<i>Cake of the Day</i>	5.5
<i>Paris-Brest</i>	6.5

-Add a scoop of ice cream with your dessert +2.5

ICE CREAM AND SORBET

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

DESSERT WINE

<i>Monbazillac Château Grange-Neuve</i>	<i>Cognac Fine VSDP Rare</i> £12
<i>glass 12,5cl</i> £7.5	<i>Armagnac Darroze 840</i> £13
<i>bottle 50cl</i> £29	<i>Calavdos Pere Magloire</i> £12
<i>Port Red Dows 7,5cl</i> £6	<i>Green Chartreuse</i> £10

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