

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

## WINTER MENU

### TO SHARE

NOCELLARA OLIVES <b>V / VE</b>	4
HOMEMADE SPICY CASHEW NUTS <b>V</b> OR SALTED ROASTED ALMOND <b>V</b>	4
SAUCISSON & GHERKINS, SOURDOUGH BREAD & BUTTER	10.5
SELECTION OF CHEESE <b>V</b> OR CHARCUTERIE, CHUTNEY, MIXED SALAD, BREAD & BUTTER	15
MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH MIXED SALAD, BREAD & BUTTER	16
+ADD EXTRA FOIE GRAS WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE	7

### STARTERS

SOUP OF THE DAY SERVED WITH SOURDOUGH BREAD & BUTTER	7
THE TIMELESS MIMOSA EGGS, MIXED LEAVES, VINAIGRETTE <b>GF</b>	8
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	9.5
CREAMY OYSTER MUSHROOM "VOL AU VENT", MIXED LEAVES <b>V</b>	10.5
THE CLASSIC PRAWNS COCKTAIL, ICEBERG LETTUCE, GRAPEFRUIT SEGMENTS <b>GF</b>	13
BAKED CAMEMBERT WITH TOASTED SOURDOUGH BAGUETTE <b>V</b>	13
FOIE GRAS CRÈME BRULÉE, TOASTED BRIOCHE	14
SMOKED SALMON, ST GERMAIN JELLY, CHOUX FROMAGE BLANC	15
FRIED SCALLOPS, SLOW COOKED FENNEL, BEETROOT CRISP, POMEGRANATE BEURRE BLANC	17

### SALADS

CRISPY MARINATED CHICKEN CEASAR SALAD	15
SOUTHWEST WARM GOAT CHEESE SALAD, SMOKED DUCK BREAST, CURED HAM, ROASTED NEW POTATOES, GREEN BEANS, CHERRY TOMATOES AND HONEY	18.5

### MAINS

CROQUE MONSIEUR / CROQUE MADAME SERVED WITH MIXED SALAD	10.5 / 12
CROQUE GOAT CHEESE AND PIPERADE <b>V</b>	12
ROASTED VEGETABLE TARTE TATIN, CAULIFLOWER, CRISPY SHALLOTS, BEETROOT CRISPS <b>VE</b>	15
THE "HAMBOURGE" FRENCH BURGER – CURED HAM, COMTE, BORDELAISE SAUCE, BABY GEM, TOMATOES, ONION CHUTNEY & FRENCH FRIES	19
FREE RANGE CHICKEN PAILLARDE, MUSTARD SAUCE, ROOTS VEGETABLES, POTATOES <b>GF</b>	19
BEEF BAVETTE A L'ECHALOTTE, FRENCH FRIES & CHERRY TOMATOES <b>GF</b>	20
BOURGUIGNON OX CHEEKS, MASHED POTATOES, PANCETTA <b>GF</b>	21
CREAMY SALMON DUO TAGLIATELLES, ROCKET, LIME	24
DUCK MAGRET, CELERAC PURÉE, ROASTED JERUSALEM ARTICHOKE, ORANGE SAUCE <b>GF</b>	25

### SIDES

BREAD AND BUTTER <b>V</b> (GLUTEN FREE BREAD AVAILABLE ON REQUEST)	2.5
FRENCH FRIES <b>VE</b>	4
HOUSE MIXED SALAD <b>GF/VE</b>	4.5
TENDERSTEM BROCCOLI <b>GF/VE</b>	6
GREEN BEANS <b>GF</b>	5
SAUTEED SPINACH WITH SHALLOTS IN WHITE WINE <b>GF</b>	6

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER  
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

**VE : VEGAN - V : VEGETARIAN - GF : GLUTEN FREE**

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

GLASS OF CHAMPAGNE AYALA BRUT MAJEUR £14 (12.5CL)

MULLED WINE 7.5 17.5CL

## HOMEMADE DESSERT

ANTOINETTE'S CHOCOLATE CAKE <b>GF / V</b>	6.5
TARTE A L'ORANGE	6.5
BUCKWHEAT CHOCOLATE ECLAIR	6.5
VANILLA CRÈME BRÛLÉE <b>GF / V</b>	6.5
APPLE, QUINCE AND CRANBERRY CRUMBLE SERVED WITH CRÈME FRAÎCHE	6.5
CAKE OF THE DAY	6.5
ADD A SCOOP OF ICE CREAM TO YOUR DESSERT	2.5

PLEASE SEE THE DELI COUNTER FOR OUR DAILY SMALL CAKES AND PASTRIES

## ICE CREAM & SORBET

CHOCOLATE	1 SCOOP 3.5 / 2 SCOOPS 5.5 / 3 SCOOPS 7
VANILLA	
RUM RAISIN	
STRAWBERRY	
PISTACHIO	
RASPBERRY SORBET <b>VE / GF</b>	
LEMON SORBET <b>VE / GF</b>	
PASSION FRUIT & MANGO SORBET <b>VE / GF</b>	

## DESSERT WINE

MONBAZILLAC CHÂTEAU GRANGE-NEUVE	
- GLASS 12,5CL	8
- BOTTLE 50CL	29
DOWS RED PORT 7,5CL	6
GRAHAM 10YO TAWNY PORT 7,5CL	8

## DIGESTIVES

GET 27 (MINT LIQUOR)	9
COINTREAU	9
GRAND MARNIER	10
GREEN CHARTREUSE	10
LOUIS ROQUE LA VIEILLE PRUNE	12
COGNAC HINE VSOP RARE	12
CALVADOS PÈRE MAGLOIRE	12
ARMAGNAC DARROZE 8YO	13
DELAMAIN XO COGNAC FROM MAGNUM	30

PLEASE SEE THE DRINKS MENU FOR THE FULL LIST

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