

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

## SPRING MENU

### TO SHARE

|   |     |
|---|-----|
| MIXED OLIVES <b>V/GF</b>  | 4.5 |
| HOMEMADE SPICY CASHEW NUTS OR SALTED ROASTED ALMONDS <b>V</b>               | 4   |
| SAUCISSON & GHERKINS, SOURDOUGH BREAD & BUTTER                              | 11  |
| BAKED CAMEMBERT, HONEY, BAGUETTE  | 14  |
| SELECTION OF THREE FRENCH CHEESES, PLUM & FENNEL SEED RYE BREAD <b>V</b>    | 16  |
| SELECTION OF CHARCUTERIE, PICKLES, BAGUETTE & BUTTER                        | 18  |
| MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH PICKLES, BAGUETTE & BUTTER      | 19  |
| +ADD A SLICE OF PATE EN CROUTE WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE | 7   |

### STARTERS

|  |       |
|--|-------|
| SOUP OF THE DAY SERVED WITH BAGUETTE & BUTTER <b>V/GF - ON REQUEST</b>         | 8.5   |
| TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST <b>GF - ON REQUEST</b>       | 11.5  |
| BEEF BONE MARROW, GARLIC BUTTER  | 9     |
| ASPARAGUS, COMTE, PARMESAN CRISPS <b>V</b>                                     | 12    |
| BEEF TARTARE, EGG YOLK, BAGUETTE / MAIN SIZE WITH FRIES                        | 14/24 |
| SMOKED SALMON, CUCUMBERS, PINK PEPPERCORN CREME FRAICHE <b>GF - ON REQUEST</b> | 14    |
| PORK, DUCK AND FOIE GRAS PATE EN CROUTE, DATE CHUTNEY                          | 14    |
| 6/12 ESCARGOTS DE BOURGOGNE, GARLIC BUTTER, BAGUETTE (ADD PANCETTA +2)         | 10/16 |
| BEETROOT SALAD, VEGAN FETA, POMEGRANATE, HAZELNUTS <b>VG/GF</b>                | 9     |

### SALADS

|   |    |
|---|----|
| ICEBERG, PEAS, BEANS, RANCH DRESSING, PICKLED ONIONS <b>V/GF</b>          | 16 |
| CHICKEN CAESAR SALAD, BOILED EGG, CROUTONS, ANCHOVIES, PANCETTA, PARMESAN | 18 |

### MAINS

|   |           |
|---|-----------|
| CROQUE MONSIEUR / MADAME ON POILANE BREAD   | 13.5/15.5 |
| CROQUE PROVENCAL, MOZZARELLA, TOMATO, BALSAMIC <b>V</b>                           | 13        |
| HARISSA BAKED AUBERGINE, PIQUILLO SAUCE, ALMONDS <b>VG</b>                        | 19        |
| TOULOUSE SAUSAGE, COMTE MASHED POTATOES, PICKLED ONIONS, PANCETTA JUS <b>GF</b>   | 24        |
| BEEF BAVETTE, FRIES, PEPPERCORN SAUCE <b>GF</b>                                   | 23        |
| CORNFED CHICKEN SUPREME, PEAS "A LA FRANCAISE", PANCETTA <b>GF</b>                | 26        |
| PAN-FRIED SCOTTISH SALMON, PURPLE POTATOES, BOK CHOY, WILD GARLIC SALSA <b>GF</b> | 25        |
| 28 DAYS AGED RIB-EYE STEAK, CONFIT GARLIC, PEPPERCORN SAUCE, FRIES <b>GF</b>      | 35        |
| CHATEAUBRIAND, HARICOTS VERTS, NEW POTATOES, PEPPERCORN SAUCE <b>GF</b>           | 38        |

### SIDES

|  |     |
|--|-----|
| BREAD AND BUTTER <b>V/ GF</b> (GLUTEN-FREE BREAD AVAILABLE ON REQUEST) | 3   |
| HOUSE MIXED SALAD <b>V/GF</b>  | 4.5 |
| FRENCH FRIES <b>VG/GF</b>  | 6   |
| HARICOTS VERTS, CONFIT SHALLOTS <b>VG/GF</b>                           | 6   |
| DUCK FAT NEW POTATOES <b>GF</b>  | 6   |

VG : VEGAN - V : VEGETARIAN - GF : GLUTEN FREE

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

GLASS OF CHAMPAGNE AYALA BRUT MAJEUR - 14.5 - 12.5CL

## HOMEMADE DESSERT

|   |     |
|---|-----|
| ANTOINETTE'S CHOCOLATE CAKE V/GF                                  | 7   |
| APPLE CRUMBLE V   | 7   |
| CRÊME BRULÉE V/GF   | 7   |
| LEMON MERINGUE TART V   | 7   |
| DESSERT DU JOUR V   | 8   |
| SELECTION OF THREE FRENCH CHEESES, PLUM & FENNEL SEED RYE BREAD V | 16  |
| ADD A SCOOP OF ICE CREAM OR SORBET TO YOUR DESSERT V/VG           | 2.5 |

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

## ICE CREAM & SORBET - 1 SCOOP 4 / 2 SCOOPS 6 / 3 SCOOPS 8

|                        |
|------------------------|
| CHOCOLATE V/GF         |
| VANILLA V/GF           |
| RUM RAISIN V/GF        |
| CAMELITA CARAMEL V/GF  |
| STRAWBERRY V/GF        |
| PISTACHIO V/GF         |
| RASPBERRY SORBET VG/GF |
| LEMON SORBET VG/GF     |

## DESSERT WINE

|   |    |
|---|----|
| DOMAINE DE GRANGE-NEUVE, MONBAZILLAC '20                |    |
| GLASS - 12,5CL  | 8  |
| BOTTLE - 50CL   | 30 |
| CHATEAU RIEUSSEC, LES CARMES DE RIEUSSEC, SAUTERNES '13 |    |
| GLASS - 12.5CL  | 14 |
| BOTTLE - 37.5CL   | 39 |
| DOWS RED PORT - 7,5CL                                   | 6  |
| FONSECA 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 (SGL/DBL) | 15/30 |

**PLEASE SEE THE DRINKS MENU FOR THE FULL LIST**

VG : VEGAN - V : VEGETARIAN - GF : GLUTEN FREE  
FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER

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