

# CHEZ ANTOINETTE

DELICIOUSLY FRENCH

## WINTER MENU

### TO SHARE

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

### STARTERS

SOUP OF THE DAY SERVED WITH BAGUETTE & BUTTER	8.5
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	11.5
BEEF FILLET CARPACCIO, CAPERS, TRUFFLE DRESSING, FOCACCIA CROUTONS	15
SMOKED SALMON, CRÈME FRAICHE, LEMON, POILANE TOAST	14
PORK AND FOIE GRAS TERRINE, BRIOCHE, DATE CHUTNEY	15
6/12 ESCARGOTS DE BOURGOGNE, GARLIC BUTTER, BAGUETTE	10/16
BEETROOT TARTARE, HAZELNUTS, ROQUETTE <b>VE/GF</b>	11.5

### SALADS

WINTER LEAF SALAD, CHICORY, BLUE CHEESE DRESSING, WALNUTS, PEARS <b>V/GF</b>	17
CHICKEN CAESAR SALAD, BOILED EGG, CROUTONS, ANCHOVIES, PANCETTA, PARMESAN	18

### MAINS

CROQUE MONSIEUR / MADAME ON POILANE BREAD	13.5/15.5
CROQUE CHEESE ON POILANE BREAD (ADD AN EGG +2) <b>V</b>	13.5
ROASTED CELERIAC BEETROOT, BUTTER BEANS, KING OYSTER MUSHROOM <b>VE/GF</b>	19
TOULOUSE SAUSAGE, COMTE MASH POTATOES, PICKLED ONIONS, PANCETTA JUS <b>GF</b>	22
BEEF BAVETTE, FRITES, BEURRE MAITRE D'HOTEL	23
CONFIT DUCK LEG, BRAISED ENDIVE, ORANGE SAUCE <b>GF</b>	27
CORNISH PLAICE, CAPERS, BROWN BUTTER, CROUTONS, STEAMED POTATOES	28
RIB-EYE STEAK, FRITES, BEURRE MAITRE D'HOTEL	35
CHATEAUBRIAND, SAUTEED POTATOES, BEURRE MAITRE D'HOTEL	36

### SIDES

BREAD AND BUTTER <b>V</b> (GLUTEN FREE BREAD AVAILABLE ON REQUEST)	3
FRENCH FRIES <b>VE/ GF</b>	5
HOUSE MIXED SALAD <b>GF/VE</b>	5
STEAMED BROCCOLI <b>GF/V</b>	5
ROASTED CARROTS & PARSNIPS <b>GF/V</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 - 14.5 (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
TART OF THE WEEK	8
SELECTION OF THREE FRENCH CHEESES, BAGUETTE & BUTTER	16
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 - 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 VE / GF
LEMON SORBET VE / 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**

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