

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

ALL DAY DINING MENU

TO SHARE

NOCELLARA OLIVES ^{v/gf}	6
MIXED SPICY NUTS ^v	4
CHEESE PLATTER	16
selection of four French cheeses, grapes, chutney, bread	
CHARCUTERIE PLATTER <i>Lyonnaise special</i>	16
saucisson Rosette, cured Bayonne ham, pâté de campagne, pickles & bread	

SALTED ROASTED ALMONDS ^v	4
CAMEMBERT	15
baked cheese, honey, rosemary & garlic, bread	
ANTOINETTE'S APÉRO PLATTER	30
selection of three French cheeses, charcuterie, pâté de campagne, condiments	
6 ESCARGOTS DE BOURGOGNE	12
Bourgogne snails in garlic & parsley butter	

SOUPS

ONION SOUP	12
baked with emmental cheese, sourdough bread	

SOUP OF THE DAY ^v	8
bread, butter	

TARTINES

TUNA	12
crushed eggs, mayonnaise, herbs	
BURRATA ^v	14
heirloom tomatoes, basil pesto	
FOIE GRAS	18
Foie Gras, sourdough toast	
GOAT'S CHEESE ^v <i>Served warm</i>	10
blueberry, honey	

AUBERGINE ^v	11
aubergine purée, lemon thyme ricotta, nut dressing	
SMOKED SALMON	14
soft cheese, herbs, garlic, pine nuts	
PÂTÉ DE CAMPAGNE	12
French countryside pâté	
BACON & COMTÉ <i>Served warm</i>	12
honey	

MAINS

STUFFED AUBERGINE ^{vg}	16
aubergine Provençale, cranberries, alfalfa cress	
ROASTED SALMON	20
new potatoes, sauce vierges	

BOEUF BOURGUIGNON ^{gf}	24
braised beef in rich red wine sauce, lardons, mashed potato	

DISH OF THE DAY
Please ask your waiter for today's selection

SALADS

SMOKED SALMON	16
mixed leaves, edamame, apple, avocado	
CHICKEN	16
lettuce, croutons, Comté, French dressing, lemon confit	

GOAT CHEESE SALAD ^v	14.5
mixed leaves, grilled goat cheese on toast, honey, blueberries	

CROQUES

CROQUE MONSIEUR	15
Emmental, roasted ham, onion jam	
CROQUE MADAME	16.5
Emmental, roasted ham, onion jam, fried egg	

CROQUE PROVENÇALE ^v	16.5
mozzarella, beef tomato, pesto	

GREEN VEGETABLES ^{vg/gf}	7
SIDE SALAD ^{vg/gf}	4
toasted seeds, tomatoes	

HEIRLOOM TOMATO SALAD ^{vg/gf}	7
BREAD BASKET ^{vg}	5

^v: vegetarian ^{vg}: vegan ^{gf}: non-gluten containing recipe

More options available on request. For any dietary requirements please ask your waiter. An optional 10% service charge will be added to your bill.

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

EVENING THEATRE MENU

Monday - Friday • From 4:30pm

2 COURSES 21 • 3 COURSES 24

STARTERS

GOATS CHEESE TARTINE **v**
blueberry, honey

TUNA TARTINE
crushed eggs, mayonnaise, herbs

PÂTÉ DE CAMPAGNE TARTINE
French countryside pâté

PLATS

STUFFED AUBERGINE **vg**
aubergine Provençale, alfalfa cress

CHICKEN SALAD
lettuce, croutons, Comté, French dressing, lemon confit

ROASTED SALMON
new potatoes, sauce vierges

DESSERTS

GÂTEAU AU CHOCOLAT D'ANTOINETTE **v/gf**
vanilla chantilly

TART AU CITRON
lemon tart

CHEF'S LUNCH DEAL

Monday - Friday • 12pm - 3pm

10.95

TARTINE OF THE DAY, SOUP **OR** SALAD



MENU ENFANT

CHILDREN'S MENU

10.95

JUICE
orange, apple, cranberry

CHICKEN & MASHED POTATO

DOUBLE CHOCOLATE COOKIE **v**



v: vegetarian **vg:** vegan **gf:** non-gluten containing recipe

More options available on request. For any dietary requirements please ask your waiter. An optional 10% service charge will be added to your bill.