

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

APÉRITIF

- Bread & butter **v** 3
Olives **v/gf** 4.5
Baked Camembert **v** 14
Charcuterie plate 16
Antoinette's apéro 30
*cheese, charcuterie, mini Roquefort saucisson, marinated
red drop peppers, foie gras*

ENTRÉES

- Tomato gazpacho **vg** 9
Onion soup 12.5
Burrata, heritage tomatoes, persillade 14
Steak tartare 14
Salmon mi-cuit, celeriac remoulade, blood orange crème fraîche 12.5
6/12 Escargots de Bourgogne 10/16
Tartine foie gras 16
Cantaloupe melon, Bayonne ham 14

PLATS

- Croque monsieur/madame 14/16
Aubergine provençale, sirop de tomate épicé **v/gf** 17
Steak tartare, frites 24
Beef bavette, frites, peppercorn sauce **gf** 25
Corn-fed chicken supreme, green beans, morel mushroom sauce **gf** 25
Rare seared tuna Niçoise, green beans, sun-dried tomatoes, potatoes 28
28-Day aged rib-eye steak, frites, peppercorn sauce **gf** 36

SALADES

- Chicken Caesar salad 21.5
Warm goat cheese, mixed leaves **v** 17
Peach and tenderstem broccoli salad, moscatel and goat curd dressing **v** (contains nuts) 16

ACCOMPAGNEMENTS

- House mixed salad **vg/gf** 5 French fries **vg/gf** 6.5
Tenderstem broccoli, espelettes, almonds **vg/gf** 7 Carottes râpées **v/gf** 6

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request
For any dietary requirements please ask your waiter. An optional 12.5% service charge will be added to your bill

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