CHEZ ANTOINETTE

DELICIOUSLY FRENCH

ALL DAY DINING MENU

TO SHARE

NOCELLARA OLIVES v/gf 4.5

MIXED SPICY NUTS v 4

CHEESE PLATE small/large 8/15
selection of four French cheeses, grapes, chutney, bread

CHARCUTERIE PLATTER Lyonnaise special 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

BRIE DE MEAUX v Served warm 13
hazelnut, honey

RACLETTE Served warm 15
Morteau sausage, cornichons, confit onion

MOZZARELLA v Served warm 12
basil pesto, tomatoes, mozzarella

GOAT'S CHEESE v Served warm 10
blueberry, honey

FOIE GRAS Served cold 18
confit duck liver, onion jam, sourdough

SMOKED SALMON Served cold 14
fromage blanc, chives, watercress

BACON & COMTÉ Served warm 12
honey

PATÉ DE CAMPAGNE Served cold 12
French countryside pâté

MAINS

DUCK PARMENTIER gf 18
duck leg confit, layer of mashed potato on top
(may contain bones)

SAUSAGE & LENTILS gf 16.5
puy lentils, Morteau sausage in stew

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

ROASTED CAULIFLOWER vg 16
caper berries, raisins, red kale

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

SALADS

GILBERTE'S 18
artichokes, poached egg, Morteau sausage, confit duck, smoked bacon, crispy onions

DUCK CONFIT 16
grapes, croutons, pecans, French dressing

GOAT CHEESE SALAD v 14.5
mixed leaves, grilled goat cheese on toast, honey
vegan available on request

CROQUES

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

CROQUE REBLOCHON v 16.5
reblochon, roasted mushroom, onion jam

SIDE SALAD vg/gf 4
toasted seeds, tomatoes

MASHED POTATO v/gf 5

STEAMED SPINACH v/gf 5

BREAD BASKET vg 5

TENDERSTEM BROCCCOLI v/gf 6.5

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

SOUP OF THE DAY v
bread, butter

PLATS

ROASTED CAULIFLOWER vg
caper berries, raisins, red kale

BOEUF BOURGUIGNON gf
braised beef in rich red wine sauce, lardons, mashed potato

GOAT CHEESE SALAD v
mixed leaves, grilled goat cheese on toast, honey
vegan available on request

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

HAM & MASHED POTATO

DOUBLE CHOCOLATE COOKIE v



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

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