

**ONLY AVAILABLE: WED-FRI FROM 6PM & SAT FROM 2PM**

**AUTHENTIQUE MENU**

Carrot velouté, coconut, ginger - £5 (v, gf)

Socca, aubergine cream, Arugula - £6 (vg, gf)

Accras de Morue, homemade ketchup - £9 (df)

Parsnip crémeux, cured yolk & spinach - £7 (vg, gf)

Oeufs meurette - £8,5 (gf)

Filet mignon, preserved lemons, vitelotte purée - £10 (gf)

Duck magret, olive & pistachio crust, rosemary potatoes, duck jus - £17 (gf)

Green salad - £3.5 (v, df, gf)

Lemon tart, meringue - £6.5 (vg)

Apricot clafoutis, fennel cream - £7.5 (vg)

(gluten free bread available + £3)

Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team // An optional 12.5% service charge will be added to your bill.