
AUTHENTIQUE EPICERIE & BAR

HOME DELIVERY & COLLECTION MENU

Dear Tufnell Park, Neighbours, Friends of Authentique,

In these very unusual and challenging times, we hope that we can help you bring a bit of joy to your home. For health & safety measures, we have **closed our bar & restaurant** but our **shop remains open from 10AM to 8PM, Tuesday to Sunday**.

We have also decided to **adapt our offer** to help you cope with self-isolation and keep our staff busy. Hence we are now offering a selection of **new dishes** (quiches, cakes, etc.) and **home essentials** (eggs, milk, flour, lentils etc). We are happy to offer **free home delivery** for locals (within 15 minutes driving time) on orders over £50. We're now offering **free delivery anywhere in London** for orders over £100 and **UK-wide** for orders over £150.

HOW DOES IT WORK?

- 1) EMAIL YOUR ORDER TO CONTACT@AUTHENTIQUE-EPICERIE.COM
- 2) INCLUDE NAME + **PHONE NUMBER** + DELIVERY ADDRESS + ANY SPECIFIC REQUIREMENTS IN EMAIL
- 3) WE CALL YOU BACK TO FINALISE THE ORDER & PAYMENT ASAP
- 4) WE DELIVER TO YOUR DOOR ASAP

Vouchers are also available to purchase from £50, get in touch!

Thank you for your continued support and stay safe



@AuthentiqueLondon



contact@authentique-epicerie.com



www.authentique-epicerie.com



WINE CASES



- FREE DELIVERY ON ANY -

REGIONAL CASE – LOIRE VALLEY

Includes a description sheet for a little bit of self-education & tasting at home!

- 1 x Domaine Aubert – Vouvray Mousseux Brut NV
 - 1 x Domaine Les Trois Toits – Muscadet Sur Lie Rooftop 2018
 - 1 x Château Pierre Bise – Anjou white Le Haut de la Garde 2017
 - 1 x Olga Raffault – Chinon red Les Picasses 2014
 - 1 x Domaine Teiller – Menetou-Salon red 2018
- £99

ROSÉ CLASSICS

- 1 x Clos Sainte Magdeleine – Côtes de Provence Rosé 2018
 - 1 x Domaine Bunan – Bandol Mas de la Rouvière Rosé 2018
 - 1 x Domaine Teiller – Menetou-Salon Rosé 2018
 - 1 x Domaine Maby – Tavel Rosé 2018
- £75

WHITE CLASSICS

- 1 x Château Pierre-Bise – Anjou White Le Haut de la Garde 2017
 - 1 x Domaine Chavy-Chouet – Bourgogne White Les Femelottes 2017
 - 1 x Marcel Deiss – Alsace Riesling 2016
 - 1 x Domaine Richeaume – IGP Méditerranée White Tradition 2018
- £89

RED CLASSICS

- 1 x Château des Annereaux – Lalande de Pomerol 2007
 - 1 x Domaine du Père Caboché – Châteauneuf du Pape Red 2018
 - 1 x Alain Graillot – Crozes-Hermitage Red 2017
 - 1 x David Duband – Hautes-Côtes de Nuit Red Louis Auguste 2017
- £109

VALUE PACK

- 1 x Sahara – Algerian Rosé Gris des Sables 2018
 - 1 x Domaine Les Trois Toits – Muscadet Sur Lie Rooftop 2018
 - 1 X Château Le Raz – IGP Perigord White Ter Raz NV
 - 1 X Château Le Raz – IGP Perigord Red Ter Raz NV
 - 1 x Domaine Saint-Gayan – Côtes du Rhône Red Trescartes 2016
 - 1 x Château du Cèdre – Cahors Malbec Héritage 2016
- £69.9

FRESH FOOD (1/2)

WEEKLY MEAL *(once a week – subscribe to 2 weeks minimum)*

SMALL (2 PAX) – select the following:

- 1 small quiche OR cooked meal for 2
- 1 half saucisson + 100g of Comté + 1 baguette £52/week
- 1 bottle of wine under £15
- 1 dessert (lemon tart OR brownie slice) – upon availability

MEDIUM (4 PAX) – select the following:

- 1 medium quiche OR cooked meal for 4
- 1 saucisson + 100g of Comté + 1 St Marcellin + 1 baguette £89/week
- 2 bottles of wine under £15
- 2 desserts (lemon tart OR brownie slice) – upon availability

LARGE (6 PAX) – select the following:

- 1 large quiche OR cooked meal for 6
- 1 saucisson + 100g of Comté + 1 St Félicien + 2 baguettes
- 1 Reynaud terrine £119/week
- 2 bottles of wine under £20
- 3 desserts (lemon tart OR brownie slice) – upon availability

COOKED MEAL

BŒUF BOURGUIGNON (BEEF & VEGGIE BURGUNDY STEW) – PER PERSON £9

RATATOUILLE (PROVENÇAL VEGETABLE STEW) – PER PERSON £6.5

QUICHES

QUICHE LORRAINE (Bacon, Cheese)
Small (2Pax) / Medium (4Pax) / Large (6Pax) £18/£24/£28

MUSHROOM – PINE NUTS – AGED EMMENTAL QUICHE
Small (2Pax) / Medium (4Pax) / Large (6Pax) £18/£24/£28

LEEKs - FETA – SUNDRIED TOMATOES QUICHE
Small (2Pax) / Medium (4Pax) / Large (6Pax) £18/£24/£28

FRESH FOOD (2/2)

CHARCUTERIES

AUTHENTIQUE MEAT BOARD

- 1 X Half-Saucisson (select flavour below)
- 1 X Maison Argaud - Goose Rillettes 180g
- 1 X Stéphane Reynaud – Terrine 200g (select flavour on page 8) £24.5
- 1 X Cornichons 60g
- 1 X Baguette

PLAIN SAUCISSON (HALF approx. 210g/FULL approx. 420g) £8/£16

COMTÉ SAUCISSON (HALF approx. 210g/FULL approx. 420G) £8/£16

HAZELNUT SAUCISSON (HALF approx. 210g/FULL approx. 420g) £8/£16

VENISON SAUCISSON (approx 210g) £10

LE BERET BASQUE (round pork saucisson with black peppercorn – approx. 230g) £9

PASTRIES

LEMON TART WITH MERINGUE £4.50

FLANC PATISSIER SLICE (giant vanilla custard tart) £4.50

MILLE-FEUILLES £4.50

HONEY MADELEINE £1.50

ÉCLAIR – VANILLA / CHOCOLATE / COFFEE (select one flavour) £3.00

MILK CHOCOLATE & PECAN NUT COOKIE £1.50

BROWNIE SLICE £3.00

ESSENTIALS

BREAD

FRENCH BAGUETTE (half baked, to finish 5 minutes at 180°C)	£2.50
GLUTEN FREE BREAD – 3 SMALL PIECES (to bake 12 minutes at 180°C)	£4.50
SOURDOUGH (800g)	£5.90
LARGE BRIOCHE	£6.00

BUTTER

SALTED BUTTER WITH CRISTALS (250g)	£3.50
SALTED BUTTER DEMI SEL (250g)	£1.60
UNSALTED BUTTER (250g)	£1.60

FLOUR, EGGS & MORE

UHT NORMANDY SEMI-SKIMMED MILK (1L)	£1.00
FRESH FARMERS EGGS (x6)	£1.60
PLAIN WHITE FLOUR (1.5KG)	£1.30
WHOLEMEAL STRONG FLOUR (3KG)	£3.00
GRANARY FLOUR (1KG)	£1.90
SELF-RAISING FLOUR (3KG)	£2.60
BUCKWHEAT GLUTEN-FREE FLOUR (1KG)	£4.80
MONTAIGU UHT COOKING CREAM 35% FAT (1L)	£4.50
LE PUY LENTILS (500G)	£4.00



CHEESE BOARDS



LA CHEESY

→ 150g Comté + 150g Brie de Meaux + 150g Roquefort

→ 1 x Goat Crottin + 1 x Saint-Marcellin

→ 1 X Thyme Honey 25g + 1 X Red Onion Chutney 25g

£29

→ 1 X Baguette

→ 1 X Salted Butter 250g

LA BLUE

→ 150g Fourme d'Ambert + 150g Bleu des Causses + 150g Roquefort

→ 1 X Red Onion Chutney 25g

£20

→ 1 X Baguette

→ 1 X Salted Butter 250g

LA STINKY

→ 125g Camembert + 150g Munster + 1 x Époisses (250g)

→ 1 X Red Onion Chutney 25g

£28.5

→ 1 X Baguette

→ 1 X Salted Butter 250g

LA HARD

→ 150g Comté + 150g Emmental Mature + 150g Schlossberger

→ 1 X Thyme Honey 25g

£20

→ 1 X Baguette

→ 1 X Salted Butter 250g

LA GOAT

→ 1 x Crottin + 150g Fessli + 1 Capriflocon

→ 1 X Thyme Honey 25g

£24

→ 1 X Baguette

→ 1 X Salted Butter 250g

CHEESES

	MILK	TYPE	PRICE
EMMENTAL MATURE (24 months) /kg	COW	HARD	£30
COMTE (18-24 months) /kg	COW	HARD	£35
SCHLOSSBERGER (14 months) /kg	COW	HARD	£32
CAMEMBERT DE NORMANDIE /unit	COW	SOFT	£8.00
REBLOCHON FERMIER /unit (550g)	COW	SOFT	£16
ST FELICIEN /unit	COW	SOFT	£8.00
EPOISSES /unit	COW	SOFT	£13.5
ST MARCELLIN /unit	COW	SOFT	£3.90
MORBIER BICHONNÉ /kg	COW	SOFT	£32
BRIE DE MEAUX /kg	COW	SOFT	£25
BRUN DE NOIX /kg	COW	SOFT	£41
ST NECTAIRE /kg	COW	SOFT	£38
BRILLAT SAVARIN /kg (pasteurised)	COW	SOFT	£32
CROTTIN DE CHEVRE /unit	GOAT	HARD	£3.00
FESSLI (12 months) /kg	GOAT	HARD	£39.5
PONT d'YEU /unit	GOAT	SOFT	£7.50
CATHARE /unit	GOAT	SOFT	£10
BLEU DES CAUSSES /kg	COW	BLUE	£28
FOURME D'AMBERT /kg (pasteurised)	COW	BLUE	£21
ROQUEFORT /kg	EWEE	BLUE	£43

PLEASE CONTACT US FOR ALLERGIES & DIETARY REQUIREMENTS

DRY FOOD

PATÉ, PICKLES, MUSTARD & MORE

	TYPE	PRICE
BATZ – FLEUR DE SEL – 100g (Classic / Smoked)	SALT	£11 / £13
NICOLAS ALZIARI – OLIVE OIL CESAR – 250ml	OIL	£7.90
BAUME DE BOUTEVILLE – FRENCH BALSAMIC VINEGAR – 6 years old / 10 years old – 20cl	VINEGAR	£13.5/£17.5
GRANHOTA – PEPPERCORN VINEGAR (select one) – 25cl (Nepal/ Madagascar / Tasmania)	VINEGAR	£7.6
MAISON ARGAUD – CASSOULET – 740g/1200g/3kg	MEAL	£9.9/£13.5/£36
MAISON ARGAUD – DUCK CONFIT – 2 legs/4 legs	MEAL	£12/£22
MAISON ARGAUD – LENTILS OR WHITE BEANS- 740g	MEAL	£6.00
MAISON ARGAUD – SAUSAGE & LENTILS – 400g	MEAL	£6.50
MAISON ARGAUD – VEAL BLANQUETTE – 400g	MEAL	£8.50
LES NIÇOIS – PROVENÇAL SPREADABLES (select one) – 80g (Green Tapenade / Black Olivade/ Houmous / Anchoïade / Basil Pistou / Tomatade / Goat Tomato)	SPREADABLE	£4.50
MAISON ARGAUD – GOOSE RILLETES - 180g	RILLETES	£5.50
STÉPHANE REYNAUD – TERRINE (select one) - 200g (Pork Shallot Bacon/Duck Citrus Honey/ Wild Boar /Roe Deer Juniper Berries/Rabbit Chorizo Coriander)	TERRINE	£9.00
MAISON TEYSSIER – TRADITIONAL PORK PATÉ – 180g	PATÉ	£9.00
LA CHIKOLODENN (select one) – 90g (Seabass / Seaweed / Herring / Cuttlefish / Cod / Red Mullet / Pollack)	FISH PATÉ	£5.50
E. FALLOT – CORNICHONS EXTRA FIN 72cl	PICKLES	£6.50
E. FALLOT – DIJON OR GRAIN MUSTARD 250g/500g	MUSTARD	£6.20/£8.90
ANATRA – CISCO ONION CHUTNEY 130ml	CHUTNEY	£4.50
VARIETTE – TOMATO SAUCE (select one) 250g (Rose de Berne / Noire de Crimée / Green Zebra)	TOMATO SAUCE	£5.50

DRY FOOD

SWEET TREATS

MAROU – SINGLE ORIGIN DARK CHOCOLATE – 80g (68% / 70% / 72% / 76% / 78% / 80%)	CHOCOLATE	£5.50
CARRE SUISSE – CHOCOLATE BAR – 100g (select one) (Dark - 75% - 80% - 85% - 100% / Dark - Caramelised cashew nuts - cranberry & ginger - Iceland salt - lemon & green peppercorn - coconut / Milk - plain - salted caramel - puffed quinoa)	CHOCOLATE	£3.50
LA TRINQUELINETTE – JAM 210g (Fig / Blackcurrant / Apricot / Strawberry / Bitter Orange / Raspberry / Quince + MANY MORE)	JAM	£4.90
LA TRINQUELINETTE – COMPOTE 210g (Vine Peach / Apricot / Strawberry + MANY MORE)	STEWED FRUITS	£5.50
CRÈME DES CRÈMES – SPREADABLE (select one) – 150g (Almonds, Honey & Argan Oil / Cacao, Hazelnuts, Pecan Nuts & Maple Sirup)	SPREADABLE	£9.5/£7.5
CHESTNUT CHEEKS – CHESTNUT SPREADABLE (select one) – 250g (plain / orange peel / vanilla)	SPREADABLE	£7.50
HEDENE – HONEY 250g	HONEY	£10.90
BEILLEVAIRE – THYME HONEY 30g	HONEY	£2.50
LE CLOS DE LAURE – ARTISANAL SIRUPS (select one) – 25cl (Mint / Orgeat & Almonds / Apricot & Lavender / Rosehip / Lemon / Raspberry / Cherry / Grenadine)	SIRUP	£6.20

SPARKLING, ORANGE, ROSÉ & SWEET WINES

10% OFF – MIX & MATCH 12 (delivery)
10% OFF – MIX & MATCH 6 (in-store collection)

	TYPE	single
 Château Le Roc - Roc'Ambulle Pétillant Naturel NV	Sparkling	£16.5
 Château Tour des Gendres – Pétillant Naturel NV	Sparkling	£17.5
Philippe Collin – Crémant de Limoux Brut NV	Sparkling	£18.5
Frederic Mochel – Crémant d'Alsace Brut NV	Sparkling	£22
 Domaine Tripoz – Crémant de Bourgogne Brut Nature NV	Sparkling	£28.5
Maurice Grumier – Champagne Brut Réserve Perpétuelle Brut NV	Sparkling	£34.5
 Jacques Lassaigue – Les Vignes de Montgueux Extra-Brut NV	Sparkling	£51
Sahara – Algerian Gris des Sables 2018	Rosé	£14.5
 Clos Sainte Magdeleine – Côtes de Provence 2018	Rosé	£21.5
 Domaine de Courbissac – VDF L'Orange 2017	Orange	£28.5
 Domaine Giachino – Marius & Simone 2018	Orange	£33
 Domaine de Bellevue – VDF Pinot Gris Macération 2018	Orange	£33
Château Lafond – Sauternes 2016 (half bottle - 375ml)	Sweet	£13
 Clos Lapeyre – Jurançon 2018 (half bottle - 375ml)	Sweet	£16
Château Lafond – Sauternes 2016	Sweet	£23
 Clos Lapeyre – Jurançon 2018	Sweet	£31

MORE WINES AVAILABLE ON DEMAND

 **Minimal Intervention (Organic / Biodynamic / Natural wines)**

WHITE WINES

10% OFF – MIX & MATCH 12 (delivery)
10% OFF – MIX & MATCH 6 (in-store collection)

	TYPE	single
Château Le Raz – IGP Périgord Ter' Raz NV	White	£11
Domaine Les Trois Toits – Muscadet Sèvre et Maine – Rooftop 2018	White	£14.5
Domaine Georges – Petit Chablis 2018	White	£17.5
 Domaine Teiller – Menetou-Salon 2018	White	£19.5
 Domaine Goisot – Saint-Bris Exogyra Virgula 2015	White	£22
Domaine Chavy-Chouet – Bourgogne Les Femelottes 2018	White	£23
Château Pierre Bise – Anjou le Haut de la Garde 2017	White	£23
 Domaine de Roncevaux – Mâcon-Vergisson La Roche 2017	White	£23.5
 Domaine Richeaume – IGP Méditerranée Tradition 2016	White	£23.5
 Clos Lapeyre – Jurançon Sec Evidencia 2017	White	£24
 Marcel Deiss – Alsace Riesling 2016	White	£28
 Rotem & Mounir Saouma – Côtes du Rhône Inopia 2016	White	£28
Domaine du Clos des Pivotins – Sancerre Les Néores 2016	White	£35
 Domaine des Côtes Rousses – Roussette de Savoie Ensemble 2017	White	£36
Frédéric Mochel – Alsace Riesling Grand Cru Alt. de Bergbieten 2011	White	£49
Domaine Chavy-Chouet – Puligny-Montrachet Les Enseignères 2017	White	£49.5
Frédéric Mochel – Alsace Gewurztraminer Gd Cru A. De Bergbieten 2008	White	£50
Domaine Dubuet-Monthélie – Meursault 2017	White	£
Pierre Gonon – Saint-Joseph Les Oliviers 2017	White	£55
Jean-Paul & Benoît Droin – Chablis Grand Cru Grenouille 2015	White	£89

MORE WINES AVAILABLE ON DEMAND

 **Minimal Intervention (Organic / Biodynamic / Natural wines)**

RED WINES (1/2)

10% OFF – MIX & MATCH x12 (delivery)
10% OFF – MIX & MATCH x6 (in-store collection)

	TYPE	single
Château Le Raz – IGP Périgord Ter' Raz NV	Red	£11
 Château du Cèdre – Cahors Malbec Héritage 2016	Red	£14
Domaine des Rebouls – Fitou 2016	Red	£17
 Elian Da Ros – Côtes-du-Marmandais Le Vin est une Fête 2017	Red	£18
 Domaine Plageoles – VDF Mauzac Noir 2018	Red	£18
Le Clos des Fées – Côtes du Roussillon Les Sorcières 2018	Red	£18
Domaine Maby – Lirac red 2016	Red	£19
 Domaine de Fa – Beaujolais en Besset 2018	Red	£19.5
 Domaine Teiller – Menetou-Salon 2018	Red	£19.5
Clos de la Roilette – Fleurie 2018	Red	£20
Château Noaillac – Haut-Médoc Cru Bourgeois 2014	Red	£20
Léon Beyer – Alsace Pinot Noir 2017	Red	£22
 Mas Bruguière – Pic Saint Loup L'Arbouse 2017	Red	£22
 Domaine Richeaume – IGP Méditerranée Tradition 2017	Red	£23.5
Domaine St Gayan – Gigondas Origine 2015	Red	£23.5
 Les Cortis – VDF Uzée 2018	Red	£24.5
Château des Annereaux – Lalande de Pomerol 2007	Red	£26
 Domaines Bunan – Bandol Mas de la Rouvière 2015	Red	£26
Domaine du Père Caboché – Châteauneuf du Pape 2018	Red	£29.5
Château Andron-Blanquet – Saint-Estèphe 2011	Red	£29.5

MORE WINES AVAILABLE ON DEMAND

 **Minimal Intervention (Organic / Biodynamic / Natural wines)**

RED WINES (2/2)

10% OFF – MIX & MATCH x12 (delivery)
10% OFF – MIX & MATCH x6 (in-store collection)

	TYPE	single
 Alain Graillot – Crozes-Hermitage 2017	Red	£31
Château de Lauga – Haut-Médoc Cuvée du Grand Père 2014	Red	£31
 David Duband – Hautes-Côtes de Nuits Louis Auguste 2017	Red	£32
 Domaine Gramenon – VDF La Sagesse 2018	Red	£33
 Olga Raffault – Chinon Les Picasses 2014	Red	£34.5
 Domaine de Montcalmès – Terrasses du Larzac 2016	Red	£36
 Domaine Richeaume – IGP Méditerranée COLUMELLE 2016	Red	£36.5
 Domaine Hauvette – Baux de Provence Cornaline 2013	Red	£40
Château Musar - Lebanon 2002	Red	£40
 Château des Graviers – Margaux 2015	Red	£41
 Domaine Cosse Maisonneuve – Cahors Le Sid 2005	Red	£42
 Château La Grave Figeac – Saint-Émilion Grand Cru 2012	Red	£42
Domine Misset-Chéron – Chambolle-Musigny Les Condemennes 2014	Red	£55
Patrick Jasmin – Côte Rôtie Jasmin 2016	Red	£59
Pierre Gonon – Saint-Joseph 2017	Red	£62
 Château Gombaude Guillot – Pomerol 2012	Red	£69
Château Certan de May – Pomerol 1996	Red	£130

MORE WINES AVAILABLE ON DEMAND

 **Minimal Intervention (Organic / Biodynamic / Natural wines)**

SOFT DRINKS, BEERS & CIDERS

SOFT DRINKS

Alain Millat – Fruit Juices (33cl)

Merlot, Sauvignon Blanc, Chardonnay, Cabernet Franc, Strawberry, Pear, Apricot, Tomato

£3.5

Alain Millat – Fruit Juices (1L)

Cox Apple

£6.9

BEERS

330ml

Brasserie Meteor – Lager 4.5%

Lager

£2

Brasserie de Ranke – XX Bitter 6%

Bitter

£3

Brasserie de la Senne – Saison de Meyboom 5.5%

Saison

£3.5

Brasserie Dupont – Saison Dupont 6.5%

Saison

£2.5

Musketeers – Troubadour Magma Tropical Triple IPA 6.5%

IPA

£3

Achel – Trappist – Triple 8%

Triple

£3

Westmalle – Dubbel Trappist 7%

Triple

£7

Boon Brewery – Gueuze Mariage Parfait – Sour Beer 8% (375ml)

Sour

£6.5

Tilquin – Quetsche Lambic (375ml) 6.4%

Sour

£12.5

Tilquin – Stout Rullquin (750ml) 7%

Sour

£21

Cantillon – Gueuze (750ml) 5.5%

Sour

£25

Mongozo – Buckwheat Beer Gluten Free 4.8%

White

£3.5

CIDRES

Eric Bordelet – Sidre Brut 5.5%

£9

Eric Bordelet – Sydre Argelette 5.5%

£17

Eric Bordelet – Poiré Authentique 4.5%

£12

Eric Bordelet – Poiré Granit 5.5%

£21

Cyril Zangs – This Sider Up 5.5%

£23