

AUTHENTIQUE'S SUMMER MENU

WINES BY THE GLASS

	TYPE	125ml	750ml
Michel Gonet – Champagne Extra-Brut Blanc de Blancs 2010	Sparkling	£13	£48
Domaine Les 3 Toits – Muscadet Sèvre & Maine sur Lie Rooftop 2018	White	£6.5	£24.5
Domaine de Roncevaux – Mâcon Cuvée Authentique 2019	White	£7.5	£29.5
Domaine Richeaume – IGP Méditerranée 2018	White	£8.5	£33.5
Maison A&S – Bourgogne Aligoté 2018	White	£11.5	£42
Domaine Frédéric Mochel – Alsace Riesling Grand Cru 2011	White	£16	£70
Domaine Richeaume – IGP Méditerranée 2019	Rosé	£7.5	£29.5
Domaine des Maravilhas – Vin de France Alice 2019 (served chilled)	Red	£6.5	£25.5
Domaine Richeaume – IGP Méditerranée Carignan 2018	Red	£7.5	£29.5
Domaine des Maravilhas – Lirac La Pierre de Josette 2018	Red	£9.5	£36
Domaine Berthaut-Gerbet – Bourgogne Hautes Cotes de Nuits 2016	Red	£10.5	£39
Domaine Filliatreau – Saumur Champigny Vieilles Vignes 2005	Red	£16	£70

LES PLANCHES / THE BOARDS

L'AUTHENTIQUE £15
2 cheeses • 2 charcuteries

LA CHARCUT £14
3 charcuteries

LA CHEESY £16
5 cheeses

SMALL BITES / L'APERRO

ALMONDS £3.50

PISTACHIOS £3.00

CRACKERS £5.90

OLIVES £3.50

CORNICHONS £2.00

ADD-ONS

+ Honey- 40g (Hédène) £4.20

+ Chutney (Caramelised Red Onions) £2.00

+ Olive Oil £1.50

+ Gluten Free Bread £3.00

ALL BOARDS COME WITH HALF A FRENCH BAGUETTE & SALTED BUTTER

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)

£3.5/£9

Vanilla • Salted Caramel • Raspberry • Dulce de Leche

An optional 12.5% service charge will be added to your bill.