

# AUTHENTIQUE'S SUMMER MENU

## WINES BY THE GLASS

	TYPE	125ml	750ml
Maurice Grumier – Champagne Brut Réserve Perpétuelle NV	Sparkling	£13	£46.5
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 2 cheeses • 2 charcuteries	£15
LA CHARCUT 3 charcuteries	£14
LA CHEESY 5 cheeses	£16

## SMALL BITES / L'APERU

ALMONDS	£3.50
PISTACHIOS	£3.00
CRACKERS	£5.90
OLIVES	£3.50
CORNICHONS	£2.00

### ADD-ONS

+ Honey- 40g (Hédène)	£4.20	+ Olive Oil	£1.50
+ Chutney (Caramelised Red Onions)	£2.00	+ 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) Vanilla • Salted Caramel • Raspberry • Dulce de Leche	£3.5/£9
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*An optional 12.5% service charge will be added to your bill.*