
AUTHENTIQUE EPICERIE & BAR

KITCHEN MENU *by Clémence Dufourt*

Set Menu - £28.5 per person
(starter – main – dessert)

SNACK

Emmental & cured ham croquetas, homemade ketchup - £3

Lettuce Salad (gf, df, vg) - £3.50

Chickpea hummus & homemade thyme crackers (df, v) - £7

STARTER

Lettuce, fig & sweet potato salad, honey vinaigrette, hazelnuts (gf, df, vg) - £9

Seabass ceviche, tomatoes, almonds, fennel salad & orange jus (gf, df) - £11

Sauteed girolles mushrooms, cured yolk, shallots & chives - £14
(supp. £3 for set menu)

MAIN

Gnocchi, carrot jus, almonds (gf, df, v) - £14

Marinated pork ribs, aubergine purée, barbecue sauce (df, gf) - £17
(supp. £3 for set menu)

Macaroni, Emmental & bacon gratin - £10
(20 minutes baking time)

DESSERT

Riz au lait, pecan nuts, salted caramel - £6.50

Lemon meringue tart - £6.50

Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team.