
AUTHENTIQUE EPICERIE & BAR

“ A JOURNEY THROUGH FRANCOPHONIE ”

Authentique – Epicerie & Bar is the brainchild of Amaury, Alexandre, Matthieu and Thomas, 4 French guys who grew up with a passion for artisan food and drinks.

Having lived abroad for years, they could witness a strong crave from local communities for craft products from France and the French Speaking world.

Authentique – Epicerie & Bar is our way to combine our enthusiasm for Francophone Gastronomy with our urge to share and learn with you about the savoir-faire, the products, their creators and terroirs.

As a result, every month you will have the chance to discover one of the 12 regions we are showcasing through a carefully curated selection of food and drinks as well as a monthly dinner designed by one of our guest chefs.

So all that remains is for you to embark with us on a Journey through Francophonie

March – April 2018

The Loire Valley

Please enquire with our staff about this month's dinner – 25th April



@AuthentiqueLondon



contact@authentique-epicerie.com



www.authentique-epicerie.com



Domaine Richeaume were the first to believe in Authentique Epicerie & Bar and actively supported us from the very beginning.

It is widely recognised as one of the finest estates in Provence and is the creation of a German expatriate, Henning Hoesch and his Swiss French wife. Since 1972 Henning, a cello-playing, art-loving, intellectual has slowly developed his vine holdings with the estate being farmed organically from the start in order to capture the “force de la terre”. The Domaine is located on the slopes of the Massif de Cenge, which has the impressive backdrop of Mont Saint Victoire, a scene so often painted by the artist Cezanne, and consists of 200 acres of land, with 60 planted to vines. Today, Henning’s son Sylvain oversees the vinification deploying local, Rhône and Bordelais grape varieties with spectacular results. Having learnt his trade at Ridge Vineyards in California and Penfolds in Australia, Sylvain combines a hint of modern New World know-how with traditional Provençal style and techniques. The wines of Domaine Richeaume exhibit a wonderful concentration of rich fruit and an inimitable, untamed and herb-infused taste of the garrigues.

	125ml	Bottle
Tradition Rouge	£8.5	£33.5
Tradition Blanc	£8.5	£33.5

DRINK MENU

WINES

	TYPE	125ml	750ml
Domaine Aubert – Vouvray Mousseux Brut NV	Sparkling	£7	£29
Union des Vignerons – St Pourçain Blanc La Printannière 2017	White	£5	£24
Jérôme de la Chaise – Quincy 2016	White	£6.5	£27.5
Domaine des Liards– Montlouis-sur-Loire Sec 2016	White		£27.5
Domaine Raffault – Chinon Blanc 2016	White	£7	£28.5
Domaine Teiller – Menetou-Salon Blanc 2016	White		£29.5
Domaine Epiré – Savennières Sec 2007	White	£9	£39.5
Domaine du Clos des Pivots – Sancerre Blanc Les Néores 2015	White		£45
Mark Angeli – Anjou Blanc La Lune Amphores 2016	White	£12.5	£46
Domaine Teiller – Menetou-Salon Rosé 2017	Rosé	£7	£29
Union des Vignerons – St Pourçain Rouge La Ficelle 2017	Red	£5	£24
Château Fouquet – Saumur Rouge 2015	Red	£6.5	£27.5
Francis Desbourdes – Chinon Rouge L'Arpenty 2016	Red		£28
Domaine Taluau-Foltzenlogel – Bourgueil 2017	Red	£7	£28.5
Domaine Teiller – Menetou-Salon Rouge 2016	Red	£7.5	£29.5
André Vatan – Sancerre Rouge Maulin Bèle 2016	Red		£31.5
Domaine Filliatreau – Saumur-Champigny Vieilles Vignes 2015	Red	£8.5	£33.5
Pascal Balland – Sancerre Rouge 2008	Red	£9	£34
Aurélien Revillot – St Nicolas de Bourgueil Le Clos 2015	Red		£41.5

**ALL DRINKS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE
£10 CORKAGE ON BOTTLES BELOW £50 ON THE SHELVES, £20 OVER**

An optional 10% service charge will be added to your bill.

DRINK MENU

BEERS

DRAUGHT

Brasserie Huyghe – Pilsner – 35cl	£4
Brasserie Lefebvre– Blanche de Bruxelles – 35cl	£5

BOTTLES

FRANCE	330ml	375ml	750ml
La Micro-Brasserie du Vieux Lille – La Dix			14.5
La Micro-Brasserie du Vieux Lille – La Wal			£15.5
Craig Allan – Agent Provocateur			£12
Craig Allan – India Project Ale			£12
Brasserie Thiriez – Blonde D’Esquelbecq			£11.5
Brasserie Thiriez – Ambrée D’Esquelbecq			£11.5
BELGIQUE	330ml	375ml	750ml
Brasserie de la Senne – Zinnebir	£4.9		
Brasserie de la Senne - Jambe de Bois	£5.9		
Orval	£4.9		
Rodenbach – Grand Cru	£5.5		
Boon Brewerij – Gueuze		£5.9	
Boon Brewerij – Mariage Parfait		£7.5	
De Glazen – Saison d’Erpe-Mere			£12.9

**ALL DRINKS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE WITH CORKAGE
FEEL FREE TO BROWSE OUR RANGE OR TO ASK THE STAFF**

An optional 10% service charge will be added to your bill.

FOOD MENU

LES PLANCHES (Boards)

L'AUTENTIQUE	£15	LA CHEESY	£15
2 cheeses • 2 charcuteries • salad		5 cheeses	
LA REGIONALE	£15	LA VÉGÉTALE	£15
2 cheeses • 2 charcuteries • salad		Selection of the day • salad	

All boards come with bread & pickles. Gluten Free bread available (+ £3)

LES À-CÔTÉS

LE SAUCISSON DEMI/ENTIER (Half/Whole French Dry Sausage)	£12/£18
Bull • Hazelnuts • Nyons AOP Olives	
LA TERRINE DE STEPHANE REYNAUD (French Pâté by Stéphane Reynaud)	£15
Pork & Bacon & Shallot • Pork & Apple & Gingerbread • Duck & Honey & Citrus • Rabbit & Chorizo & Coriander • Roe Deer & Juniper & Blackcurrant • Wild Boar	

LA TOUCHE SUCRÉE (Sweet Tooth)

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry)	£3.5 for 1 £9 for 3
LES BABA DE ST-MALO (Rum Baba)	£9

ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE
FEEL FREE TO BROWSE OUR RANGE OR TO ASK THE STAFF
(Retail price + £6 including bread & pickles)
