
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

May 2018: Burgundy

Please enquire with our staff about this month's winemaker dinner – 23rd May



@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.

	<i>125ml</i>	<i>Bottle</i>
Tradition Rouge 2014	£8.5	£33.5
Tradition Blanc 2014	£8.5	£33.5

DRINK MENU

WINES

	TYPE	125ml	750ml
Kir Bourguignon (Aligoté & Crème de Cassis)	Cocktail	£7.5	
Céline et Laurent Tripoz – Crémant de Bourgogne Brut Nature 2015	Sparkling	£8.5	£36.5
Domaine des Remparts – Bourgogne Aligoté 2015	White	£5	£23.5
Arnaud Aucœur – Beaujolais white 2016	White	£6.5	£26
Domaine de Roncevaux – Mâcon-Vergisson 2016	White	£8	£32.5
Domaine George – Chablis 1er Cru Montmains “Les Butteaux” 2011	White	£9	£38
Domaine de Roncevaux – Pouilly-Fuissé Fustis 2015	White	£10	£39.5
Agnès Paquet – Auxey-Duresses 2016	White	£11.5	£41.5
Gavignet-Béthanie & Filles – Nuits-Saint-Georges Les Athées 2015	White		£46.5
Bernard Moreau & Fils – Puligny-Montrachet 2015	White	£19.5	£79
Jean-Philippe Fichet – Meursault Le Tesson 2009	White		£83
Domaine Follin-Arbelet – Corton-Charlemagne Grand Cru 2009	White	£29	£134
Domaine des Remparts – Bourgogne Côtes d'Auxerre 2014	Red	£5	£23.5
Arnaud Aucœur – Morgon Vieilles Vignes 2016	Red		£28.5
Domaine de Fa – Beaujolais en Besset 2016	Red	£7	£29
Clos de la Roilette – Fleurie 2016	Red	£7.5	£29.5
Domaine des Remparts – Cuvée Sorius - César 2010	Red	£8.5	£34.5
Closerie des Alisiers – Marsannay Vieilles Vignes 2015	Red	£11	£41.5
Domaine Henri-Richard – Gevrey-Chambertin “Aux Corvées” 2012	Red	£17.5	£59.5
Taupenot-Merme – Mazoyères-Chambertin Grand Cru 2008	Red	£34	£149

**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

SOFT DRINKS

	125ml	330ml	750ml
Fruit Juices from Alain Millat Cox's Apple • Merlot • Chardonnay • Vine Peach • Apricot		£5.5	
Cola - La Loère		£4.50	
Château de la Magdeleine – Perlant de Raisin	£4.00		£15.50

BEERS

	350ml
DRAUGHT	
Brasserie Lefebvre– Blanche de Bruxelles 4.5% – 35cl	£5
Seasonal Beer (ask the staff for details)	£6

CIDERS

	330ml	375ml	750ml
BOTTLES			
Eric Bordelet – Sidre Brut 5.5%			£14
Eric Bordelet – Poiré Authentique 4.5%			£17

SPIRITS

	25ml	50ml
Famille Dupont – Calvados VSOP 42%	£4.5	£8
Chateau de Millet – Bas-Armagnac 1996 42%	£4.5	£8
Manguin Distillery – Pastis 45% (poured over cold water)	£4.5	£8
Chartreuse Green VEP 54%	£7	£12

**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'AUTHENTIQUE	£15	LA CHEESY	£15
2 cheeses • 2 charcuteries		5 classic cheeses	
LA CHARCUT'	£14	LA REGIONALE (Burgundy)	£14
4 charcuteries		4 cheeses (+ wine pairing £12pp)	

All boards come with half a French Baguette. (Gluten Free bread available + £3)

LES À-CÔTÉS (Sides)

LA TOMATINE DE MARC PEYRET (Sundried Petals of Tomato Spreadable)	£6
Suitable for Vegans	
LE SAUCISSON DEMI/ENTIER (Half/Whole French Dry Sausage)	£12/£18
Bull • Hazelnuts • Nyons AOP Olives (select one flavour)	
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 (select one flavour)	

LA TOUCHE SUCRÉE (Sweet Tooth)

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)	£3.5/£9
+ Haut-Montravel Sweet Wine 1995 (125ml) - £7	
COMPOTE DE POMME LA TRINQUELINETTE (Stewed Apples)	£4.50
+ Dupont Calvados VSOP (25ml) - £4.5	

ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE
FEEL FREE TO BROWSE OUR RANGE OR TO ASK THE STAFF
(Retail price + £4 including bread & pickles)

Please ask the staff about any dietary concern. Allergens list available. An optional 10% service charge will be added to your bill.