AUTHENTIQUE EPICERIE & BAR

KITCHEN MENU

by Clémence Dufourt

3 Courses - £29.5 per person (including a side of lettuce salad)

Lettuce Salad (gf, df, vg) - £3.50

Chickpea falafel, mint & cumin yogurt dip (gf, vg) - £6.50

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

Beef & chicken tacos, guacamole, bell pepper, onion, crème crue - £10

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)

Herb crusted cod, carrot purée - £12

Riz au lait, pecan nuts, salted caramel - $\pounds6.50$

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.