

# ALLEN O'S

## JOIE DE VIVRE

*Welcome to Bar Antoine, our ever-smiling tribute to  
Chef Yannick's late son.*

*Each sip uplifts your spirits and elevates your mood. Let  
our creations accompany you on your journey of  
happiness.*

*Cheers to life, love, and the pursuit of joy!*

# ANTOINE'S CLASSICS

BOLD FLAVOURS TO IGNITE EMOTIONS...

## SOULFUL SIP



24

*Matcha Lakes gin / Jasmine Muyu / Sakura Vermouth  
Grapefruit & sudachi / Clarified with whole milk*

Floral | Sweet | Delicate

## THE ONE'S



25

*The One's Fine Blended whisky / Coconut / Vanilla cordial  
Sparkling apple extraction®*

Long | Mellow | Fruity

## TOMA POP



26

*Beluga Noble vodka / Casamigos mezcal / Tio Pepe  
White port / Beer & basil cordial / Chili tincture  
Sparkling tomato extraction®*

Herbaceous | Umami | Savoury

## UME NEGRONI



25

*Tanqueray No. Ten gin / Amaro Santoni  
Umeshu plum wine / Muyu Chinotto / Campari*

Bitter | Gentle | Punchy

## SESAME FASHIONED



25

*Sesame oil washed Bulleit Rye / The Singleton of Dufftown 12yo  
Fig leaf oloroso Sherry / Maple syrup / Chocolate bitter*

Roasty | Punchy | Persistent

## GOLDEN REVERIE



55

*Don Julio 1942 / Johnnie Walker Blue Label / Rémy VSOP  
Taylor's port / Walnut liqueur / Psychaud's bitter*

Smooth | Complex | Rich

Please advise your server of any dietary requirements or allergies | Detailed allergens available upon request

A discretionary 15% service charge will be added to your bill | Prices are in Pound Sterling and inclusive of VAT

Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients

# ANTOINE'S CLASSICS

"A COLLECTIVE THRIVE: SHARED PURPOSE HARMONY"

## BELUGA GOLD MARTINI



50

*Beluga Gold Line vodka | Celeriac cryo<sup>®</sup>  
Celery extraction<sup>®</sup>*

Savoury | Dry | Umami

Perfectly paired with Prunier House caviar | 5g for £15 | 15g for £39

## CHERRY BLOSSOM GIMLET



24

*Cherry-infused Ciroc vodka | Sakura vermouth  
Jasmine Muyu | Verjus | Cherry bitter*

Floral | Elegant | Aromatic

## ZEN PALOMA



25

*Don Julio Reposado | Yuzu Sake | Casamigos mezcal  
London Essence grapefruit soda | Salted peach cloud*

Citrusy | Smoky | Fruity

## THE PURSUIT



25

*Ketel One vodka | Green shiso infused Casamigos mezcal  
Sudachi juice | Muyu Vetiver | Pineapple extraction<sup>®</sup>*

Tropical | Sharp | Refreshing

## PANDAN COLADA



24

*Zacapa 23yo | Bacardi Superior | Pineapple extraction<sup>®</sup>  
Coconut water | Pandan cordial*

Rich | Tropical | Smooth

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# ALLÉNOTICS

THE CHEF'S TAKE ON LONDON PRIDE, THE G&T!  
...IT'S ALL ABOUT THE EXTRACTION®

## GREEN



22

14 BOOZELESS

*Hendrick's gin*  
*Cucumber, apple and basil cordial*  
*London Essence tonic water*

Grassy | Fresh | Sour



## PURPLE



22

14 BOOZELESS

*Tanqueray gin*  
*Beetroot & mirin fermentation*  
*London Essence tonic water*

Savoury | Complex | Persistent

## PINK



22

14 BOOZELESS

*No. 3 gin*  
*Grapefruit extraction®*  
*Verbena & hibiscus cordial*  
*London Essence tonic water*

Fragrant | Refreshing | Bitter



## YELLOW



22

14 BOOZELESS

*Tanqueray gin*  
*Pineapple extraction®*  
*Passion & Lapsang cordial*  
*London Essence tonic water*

Smoky | Tropical | Silky

# BOOZELESS CREATIONS

## WHITE FOREST

14

*Everleaf Forest*  
*Apple extraction*®  
*Coconut*  
*Maple*

Woody | Mellow | Crisp

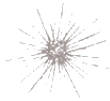


## SEA SCENT

14

*Everleaf Marine*  
*Elderflower cordial*  
*Sparkling tomato Extraction*®

Fresh | Floral | Mineral



## MOUNTAIN FIZZ

14

*Everleaf Mountain*  
*Beetroot fermentation*  
*London Essence peach & jasmine soda*

Earthy | Refreshing | Delicate



## IDYLIC GARDEN

14

*Cucumber*  
*Apple and basil cordial*  
*London Essence ginger ale*

Grassy | Fresh | Sour

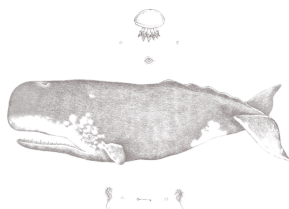


# BUBBLES & SAKE



## BUBBLES BY THE GLASS

<b>Gusbourne</b> , Blanc de Blancs <i>Brut, Appledore, Kent, United Kingdom 2019</i>	24   135
<b>Charles Heidsieck</b> , Champagne <i>Brut Réserve, France, NV</i>	26   145
<b>Moët &amp; Chandon</b> , Champagne Grand Vintage Rosé <i>Brut, France, 2015</i>	40   225
<b>Ruinart</b> , Champagne Blanc de Blancs <i>Brut, France, NV</i>	50   280
<b>Bruno Andreu</b> , Sans Alcool 0% abv <i>Non-alcoholic sparkling Wine</i>	12   70



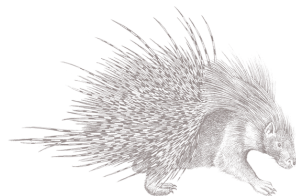
## SAKE

<b>Nanbu Bijin Brewery</b> , Tokubetsu Junmai	15   235
<b>Kubota Brewery</b> , Junmai Daiginjo	20   130
<b>Dewatsuru Umegokochi</b> , Plum Sake	13   105
<b>Nakashima Junmai Yuzushu</b> , Yuzu Sake	13   100
<b>Kitanishi Brewery</b> , Bunraku Kimoto Junmai, Pear Sake	13   100

# WINE BY THE GLASS

## WHITE & ROSE

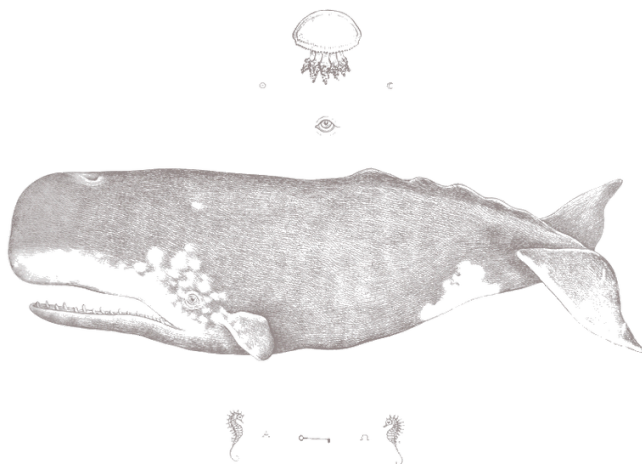
<b>Greco di Tufo</b> , Greco <i>Cantina Vadiaperti, Campania, Italy, 2022</i>	16   75
<b>Sancerre</b> , Sauvignon Blanc <i>Domaine Vacheron, Loire, France 2023</i>	24   120
<b>Chardonnay</b> , Reserve <i>Robert Mondavi Winery, Napa Valley, California, 2021</i>	36   210
<b>Rock Angel</b> , Grenache Blanc <i>Rosé, Côtes de Provence, France, 2022</i>	18   100
<b>Minuty 281</b> , Grenache Blanc <i>Rosé, Côtes de Provence, France, 2023</i>	35   220



## RED

<b>Côtes-du-Rhône</b> , GSM <i>Domaine Charvin, RhoneValley, France, 2022</i>	17   90
<b>Chassagne-Montrachet Rouge</b> , Les Chênes, Pinot Noir <i>Domaine Philippe Colin, Burgundy, France, 2020</i>	22   125
<b>Château Capbern</b> , Cabernet Sauvignon and Merlot <i>Saint-Estèphe, Bordeaux, France, 2019</i>	26   145
<b>Chateau Montelena</b> , Cabernet Sauvignon <i>Napa Valley, California, 2021</i>	55   300
<b>Château Lynch-Bages</b> , Cabernet Sauvignon and Merlot <i>Pauillac, Bordeaux, France 2008</i>	130   755





## DID YOU KNOW?

*Artist Andrea Collesano was specially commissioned by Chef Yannick to create bespoke drawings for Bar Antoine's dinnerware collection. Having collected his work for years, Alléno adores the intricate, natural elements of his work. Based in Forte dei Marmi, Collesano is renowned for the dream like beauty of his work, which mixes artfully with an almost scientific, obsessive attention to detail.*

*Passionate about sustainability, he seeks to immortalize the beauty of nature through his art, inspired by the ancient and lost art of symbolic and naturalistic engravings which provide the perfect canvas for Bar Antoine's culinary artistry.*

@barantoinelondon  
@pavyllon\_london