



CAVIAR

Caviar House "Prunier Finest Oscietra" 30 gr	96
Caviar Prunier "Oscietra Supérieur" 30 gr	144
Caviar House "Finest Beluga" 30gr	198

CREATIVE BITES

A The CFC 'Caviar Fried Chicken'	39
<i>Caviar Prunier "Selection", crème fraîche</i>	
A Bar Antoine's 'Oeuf Mayo'	12
<i>Crispy soft egg with herb mayonnaise</i>	
Gruyère Cheese Toastie	18
<i>Onion, peppercorn sauce</i>	
Beef Tartare on Toast	21
<i>Crispy brioche, tarragon mayonnaise</i>	
A Prawn Toast Cocktail	24
<i>Cocktail Sauce, horseradish, trout roe</i>	
Winter Vegetable Fritto Misto	16
<i>Citrus mayonnaise</i>	



SHARING BOARDS

A chef-curated collection of the season's best cheeses and cold cuts, chosen for their quality and character, each board is served with bread and butter.

Cheese Selection	36
<i>French Artisan cheese, condiments</i>	
Charcuterie Selection	45
<i>Fine selection, cornichons</i>	
Mixed Board	39
<i>The best of both worlds</i>	
Bread & Butter	6

A Chef Alléno's favourites



Please advise your server of any dietary requirements or allergies | Kindly scan the QR code above for allergen information

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

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PARK LANE FAVOURITES

Caesar Salad <i>Roasted chicken breast</i>	29
Club Sandwich <i>Bacon, fried egg, French fries</i>	28
Fish and Chips <i>Tartare sauce</i>	32
Penne Pasta <i>Choice of Arrabiata, pink or white sauce</i>	22

BAR ANTOINE'S SIGNATURES

Croque Monsieur <i>Ham and cheese, green salad</i>	25
Antoine's burger <i>Fried bun, dry-aged beef, Beaufort cheese, French fries</i>	32
Chicken Burger <i>Fried chicken, lettuce, tomato, honey Dijon mustard, French fries</i>	29
Niçoise Salad <i>Ventresca tuna, anchovies, quail eggs</i>	32



MAINS

Wagyu Bavette 220gr <i>Confit shallots, meat jus</i>	58
Grilled Salmon <i>Beurre blanc, trout roe</i>	32
Tiger Prawns <i>Lobster bisque, aioli</i>	36
Grilled Baby Chicken <i>'À la diable'</i>	39

All Mains come with a choice of one side: Green Salad, French Fries, Sautéed or Steamed Vegetable, Basmati Rice or Chips.

DESSERTS

Chocolate and Buckwheat Soufflé <i>Cocoa nib nougatine, pear sorbet</i>	20
Profiterole <i>Hazelnut ice cream, chocolate sauce, lemon confit</i>	19
Grapefruit Cheesecake <i>Honey, sesame sablé</i>	17
Selection of Ice Cream and Sorbets <i>Two scoops, choice of flavours</i>	12



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