

SAVOIR BOIRE

A GUIDE TO DRINKING WELL IN LONDON

BAR
Antoine

INDEX

L'APÉRO

Picon Bière	£14
Suze Tonic	£14
Chartreuse Tonic	£14
Pastis	£14
St-Germain Spritz	£14

LE COCKTAIL SIGNATURE

Cornichon Martini	£22
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LES CLASSIQUES

Orange Amère	£19
Melon Highball	£20
Croissant Old Fashioned	£26
Quince Martini	£26
Dijon & Peach Margarita	£24 / £75
The Fig Affair	£22 / alc. free £14
Dom Tom Punch	£18 / alc. free £14
Ace Of Clubs	£22 / alc. free £14
Mon Chéri	£22 / alc. free £14
Le Spritz Français	£22 / alc. free £14
Café-Calva Negroni	£24 / alc. free £14

LES RITUELS

Eau de Martini	£95
The Vintage Sazerac	£85 / £55
The Absinthe Fountain	£65

L'APÉRO



Light, refreshing, and perfect for the afternoon or early evening

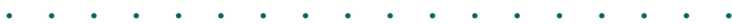
PICON BIÈRE Popular in *Northern France*, it combines Picon, a Bittersweet orange aperitif with lager beer. Expect complexity and depth of flavour.

£14



SUZE TONIC A low-ABV drink which features Suze, a gentian-based aperitif with earthy and citrusy flavours, mixed with London Essence Tonic Water.

£14



CHARTREUSE TONIC A *French Favourite*, Chartreuse is herbal liqueur made out of 130 plants which was crafted by monks according to a recipe from 1840. With London Essence Tonic Water, it becomes more refreshing.

£14



PASTIS *Southern France* in one drink, this anise-flavoured aperitif is served with ice and water on the side for a true refreshment.

£14

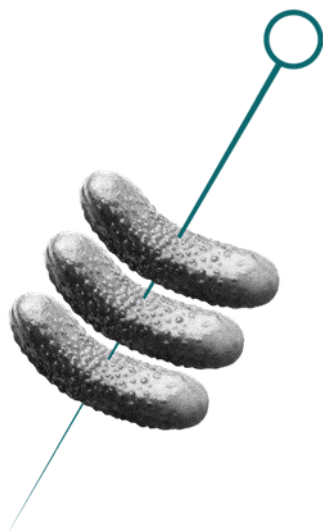


ST-GERMAIN SPRITZ This elderflower liqueur has become a modern classic on the *French terrace*, where the floral notes and the sparkliness make it an ideal thirst quencher.

£14



LE COCKTAIL
SIGNATURE



OLIVE OIL GREY GOOSE VODKA
DRY VERMOUTH
BAR ANTOINE'S CORNICHON EXTRACTION

£22

CORNICHON
■ MARTINI ■

CURATED BY OUR BAR TEAM, OUR REINTERPRETATION OF TIMELESS
COCKTAIL FAVOURITES, VIEWED THROUGH A FRENCH LENS.

≡≡≡ *LES CLASSIQUES*

ORANGE AMÈRE

Del Maguey Mezcal, Picon Amer, beer & orange reduction, lemon, vin jaune

£19

MELON HIGHBALL

Johnnie Walker Black Scotch, peach aperitif, cantaloupe extraction, vin jaune, London Essence Soda Water, Port jelly

£20

CROISSANT OLD FASHIONED

Croissant infused Hennessy VSOP Cognac, SirDavis Rye Whiskey, cocoa nib Campari, Asterley Bros Estate Vermouth, chocolate bitters

£26

QUINCE MARTINI

Monkey 47 Gin, quince EDV, Lillet blanc

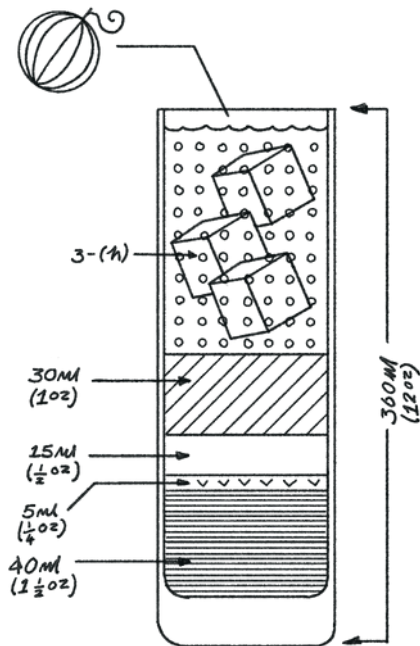
£26

DIJON & PEACH MARGARITA

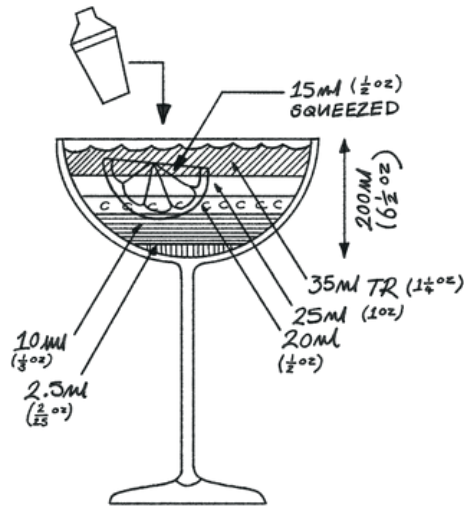
Don Julio Reposado Tequila, Rinquiquin, crème de pêche, mustard tincture, lime, agave

£24

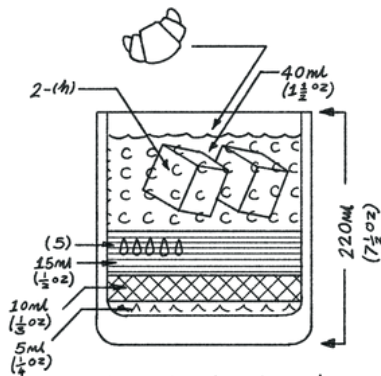
Upgrade to Don Julio 1942 £75



Melon Highball



Dijon & Peach Margarita



Croissant Old Fashioned

THE FIG AFFAIR

Patrón Silver Tequila, fig & grapefruit cordial, crème de figue, lime, London Essence Soda Water, Comté cheese crisp.

£22

alc. free with Everleaf Mountain £14

DOM TOM PUNCH

Mint infused Havana Club 7-year-old Rum & Rhum Agricole, Cointreau, apricot brandy, yellow Chartreuse, pineapple extraction, lime

£18

alc. free with Everleaf Forest £14

ACE OF CLUBS

Chamomile infused Citadelle Gin, cassis and chervil syrup, citrus

£22

alc. free with Everleaf Marine £14

MON CHÉRI

No.3 Gin, cherry cordial, tarragon vermouth, Sancerre, Sipello, clarified Isigny cream

£22

alc. free with Rebel 0% Dolce Spritz £14

LE SPRITZ FRANÇAIS

Belvedere Pure Vodka, Lillet Rosé, pear EDV, pear & pomelo sherbet, apricot brandy, Moët & Chandon NV Champagne, London Essence Soda Water

£22

alc. free with Everleaf Forest £14

CAFÉ-CALVA NEGRONI

No.3 Gin, Avallen Calvados, Lillet Blanc, Bitter Bianco, clear coffee liqueur, Suze, chocolate bitters

£24

alc. free with Rebel 0% Botanical Dry & Amaro Aperitivo

LES



RITUELS

MORE THAN A DRINK, THESE ARE RITUALS,
IMMERSIVE MOMENTS CRAFTED TO
ELEVATE YOUR EXPERIENCE. EACH SERVE
IS A UNIQUE AND INTENTIONAL,
THEATRICAL AND UNMISTAKABLY OURS.

EAU DE MARTINI

£ 95

BELVEDERE 10 VODKA,
SCHOFIELD'S DRY VERMOUTH,
JASMINE AND VETIVER SPRAY

Inspired by French perfumery, our exceptional Martini offer a table side experience where our premium vermouth and Belvedere 10 are balancing themselves in harmony. Finish with a couple of sprays from our Muyu Liqueurs Blend to bring complex, floral and woody notes to your Martini. Garnish remains your choice, lemon twist, olive or cornichon. Served with a spoon of Caviar Prunier Selection.



THE VINTAGE SAZERAC

Your choice of

1968...£85
1997...£55

with

BAS-ARMAGNAC, DEMERARA SUGAR,
PEYCHAUD'S BITTERS, ABSINTHE

Prepared table side from our impressive 10L Dame-Jeanne, they are unique vintages as 1968 is the birth year of our Chef Yannick Alléno, and 1997, the birth year of his late son Antoine, which our bar pays tribute to. Served with Yannick Alléno Chocolate, Made in Paris.



THE ABSINTHE FOUNTAIN

£ 65

SERVES 2 PEOPLE

For connoisseurs or curious drinkers, the Absinthe fountain is the perfect way to enjoy this lesser-known anise-flavoured spirit. The fountain lets ice-cold apple extraction, a Yannick Alléno twist, drip slowly over a sugar cube, allowing the absinthe to open and release all its aromas.

