AUTHENTIQUE EPICERIE & BAR

" A JOURNEY THROUGH FRANCOPHONIE "

Authentique – Epicerie & Bar is the brainchild of 3 French guys who grew up with a passion for artisan food and drinks. This hybrid venue is our way of combining 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 6 weeks you will have the chance to discover one of the French Wine Region we are showcasing through a carefully curated selection of wines by the glass.

MAI/JUNE – ALSACE

OUR UPCOMING EVENTS

WINE CLUB – EVERY SATURDAY 3PM-5PM

10 Wines with Cheese & Charcuterie Board – £39 PP + SC

SUNDAY BRUNCH

2nd of June / 7th of July / 11th of August

£45 per person + SC

ALSACE WINE DINNER

Tue 25/06 - Wed 26/06

5 COURSES & 6 WINES - £79 + SC

ASK THE STAFF FOR MORE DETAILS & BOOK IN STORE NOW

WINES BY THE GLASS

REGION OF THE MONTH: ALSACE	TYPE	125ml GLASS	750ml BOTTLE
Domaine Bruno Sorg – Alsace Sylvaner Vieilles Vignes 2020	*White*	£7.5	£32.5
Pépin – Blanc VDF - Lot14 NV	*White*	£8.5	£36
Christophe Mittnacht – Alsace Pinot Gris 2022	*White*	£9.5	£37.5
Barmes Buecher – Alsace Riesling 2022	*White*	£10	£39.5
Domaine Boesch – Alsasce Gewurztraminer Les Fous 2021	*White*	£10.5	£42
Domaine Weinbach – Alsace Muscat 2022	*White*	£13	£49
Léon Beyer – GC Pfersigberg 'Comtes d'Eguisheim' Riesling 2014	*White*	£18.5	£84
Vins & Volailles – VDF Putes Féministes 2022	Orange	£12.5	£47
Valentin Zusslin – Alsace Ophrys 2022	*Rosato*	£15	£55
Domaine Léon Boesch – Alsace Pinot Noir - Les Jardins 2022	*Red*	£11	£42
Vins et Volailles – VDF Toutes les Mêmes 2021	*Red*	£14	£51
Domaine Binner – Alsace Pinot Noir - Cuvée Excellence 2015	*Red*	£17.5	£71
Domaine Pierre Frick – Alsace Pinot Nobilis 2019 (50ml/75cl)	*Sweet*	£7.5	£73
Léon Beyer – Alsace Gewurztraminer VT 2017 (50ml/37.5cl)	*Sweet*	£8.5	£42

WINE CLUB EVERY SATURDAY FROM 3PM
10+ WINES WITH CHEESE & CHARCUTERIE
£39 PER PERSON - ASK THE STAFF & BOOK NOW

An optional 12.5% service charge will be added to your bill.

WINES BY THE GLASS

STAFF FAVOURITES	**TYPE**	**125ml**	**Bottle**
Maurice Grumier - Champagne Blanc de Noirs Extra-Brut NV	*Sparkling*	£13	£49
Domaine Saint-Preignan - Trilogie 2022	*White*	£6	£22.5
Les Trois Toits – VDF La Plage 2023	*White*	£7	£28.5
Domaine Lemain-Pouillot - Sancerre 2022	*White*	£9	£35
Domaine Richeaume – IGP Méditerranée Rosé 2023	*Rosé*	£7.5	£31
Jean-Louis Tissot – Arbois Vin Jaune 2016 *(75ml/62cl)*	*Yellow*	£11.5	£74
Domaine Richeaume - IGP Méditerranée Tradition Red 2019	*Red*	£8.5	£33
Domaine Thibault Stephan – VDF Les Vigneaux 2020	*Red*	£9	£35.5
Le Coin Caché - VDF L'Intrus 2019	*Red*	£9.5	£38
Mas Cal Demoura - Terre de Jonquières 2019	*Red*	£10.5	£42
Maison A&S - Hautes-Côtes-De-Beaune 2021	*Red*	£13.5	£46
Château Margaux – Margaux du Château Margaux 2017	*Red*	£22	£87

		75ml	
Domaine de Durban - Muscat de Beaume de Venise 2021 *(37.5cl)*	*Sweet*	£6	£26
Château de Jau - Rivesaltes Ambré Chez Jau 2009 *(50cl)*	*Sweet*	£7	£31.5
Domaine Aubert – Vouvray Moelleux 2020 *(75cl)*	*Sweet*	£6.5	£33
Domaine JF Ganevat - Vieux MacVin du Jura NV *(75ml/75cl)*	*Sweet*	£12	£78
Domaine de la Tour Vieille - Banyuls Reserva NV *(75cl)*	*Sweet*	£7.5	£41
Domaine de la Tour Vieille - Banyuls Vin de Méditation Solera 1952 *(50ml/50cl)*	*Sweet*	£15	£108

An optional 12.5% service charge will be added to your bill.

SOFT, LIQUEURS & SPIRITS

SOFT DRINKS

	33cl
ALAIN MILLIAT – FRENCH NATURAL FRUIT JUICE ***SELECT FROM: COX APPLE / PEAR / MERLOT GRAPE / SAUVIGNON GRAPE / TOMATO***	£5.5

LIQUEURS

	25ml	50ml
Chartreuse Yellow / Green / MOF – 43% / 55% / 45%	£5	£8
Chartreuse Cuvée du 9ème Centenaire – 47%	£6.5	£11
Chartreuse VEP Jaune / Verte – 42% / 54%	£10	£17

SPIRITS

Henri Bardouin – **Pastis** – 45% (*poured over cold water)*	£6	£10
L'Entêté – **Absinthe** Supérieur – 62%	£7	£12
Rhum J.M – **Rhum VSOP** Ambré – 45%	£5.5	£10
Château du Breuil – **Calvados** VSOP – 40%	£4.5	£8
Domaine d'Aurensan – **Armagnac** Carré des Fantômes – 46%	£7	£12
Vaudon – **Cognac** Fins Bois VSOP – 40%	£5.5	£10
Michel Couvreur – **Blended Whisky** The Unique – 44%	£5	£9
Michel Couvreur – **Single Malt Whisky** Vin Jaune 10yo – 48%	£9	£16
Léon Beyer – **Eau de Vie de Mirabelle** – 45%	£4.5	£8
Maison Colombier – **Eau de Vie de Poire Williams** – 43%	£5	£9
Louis Roque – **Plum Eau de Vie** La Vieille Prune – 42%	£7	£12
JM Roulot – **Apricot Eau de Vie** – 45%	£7	£12
JM Roulot – **Raspberry Eau de Vie** – 45%	£7	£12
JM Roulot – **Pear Eau de Vie** – 45%	£7	£12

BEERS (Bottles)

Meteor (33cl)	£3
Meteor (25cl) 0%ABV	£3
Picon - Meteor (33cl)	£5

An optional 12.5% service charge will be added to your bill.

KITCHEN MENU *by Jake Taylor*

Small Plates

Montbeliard Sausage / Shallot Purée (gf) - £7

Beetroot terrine / Walnut dressing (v,df,gf) - £8

Flammekueche Rarebit - £8.5

Smoked Cod Roe / Roasted Radishes / Dill (df) - £9

Fried Munster / White Asparagus (vg) - £9.5

Large Plates

Hispi Cabbage / Turnip / Black garlic & Riesling sauce / Almonds (v,df) - £18.5

Pork Belly / Poached Apricot / Red wine jus (gf) - £23

Plaice / Riesling Beurre Blanc (gf) - £22 / £26 / £30
450g / 550g / 650g (upon day-boat catch)

Sides

Crispy Pink Fir Potatoes / Seaweed Aioli (vg,df,gf) - £6.5

Green Beans / Almonds (vg,gf) - £5.5

Desserts

Fromage Blanc burnt cheesecake / Poached Peaches (vg) - £5.5
Pair with Léon Beyer – Gewurztraminer VT - £8.5

Almond Mont Blanc / Griottines / Cherry ice cream (v,df,gf) - £7.5
Pair with Frick – Pinot Nobilis 2019 VT £7.5

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free
Some of our foods may contain nuts and other allergens
If you have a special dietary requirement, please notify a member of our team.

An optional 12.5% service charge will be added to your bill.

BAR FOOD

THE BOARDS / LES PLANCHES

LA CUSTOM £23
Select 5 cheeses/charcuteries

L'AUTHENTIQUE £19
2 cheeses • 2 charcuteries

LA CHARCUT £16.5
3 charcuteries

LA CHEESY £14/19
3/5 cheeses

ADD-ONS

+ *Thyme Honey - 30g*	*£3.50*
+ ***Homemade Seasonal Chutney***	*£2.50*
+ *Socca Chickpea Crackers (gf)*	*£3.50*
+ *Salted Butter*	*£1.50*
+ *Olive Oil*	*£2.00*
+ *Gluten Free Bread*	*£3.50*

ALL BOARDS COME WITH FRENCH BAGUETTE FROM OUR BAKERY & SALTED BUTTER
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD

SMALL BITES / L'APERO

SMOKED ALMONDS	£3.50
PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CORNICHONS	£2.00

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE *(Bordeaux Style Pastry – 1/3)* £4.5/£12

Vanilla • Salted Caramel • Raspberry • Dulce de Leche

Sweet Wine Pairing: Sauternes 2019 (75ml) - £7.5

COFFEE - £3 **TEA - £3**

Please ask the staff about any dietary concern. Allergens list available. An optional 12.5% service charge will be added to your bill.