L'ANTOINETTE

CUISINE FRANÇAISE · HOSPITALITÉ AMÉRICAINE

A pursuit of Michelin-star excellence, rooted in North Fulton and expressed through refined cuisine and gracious hospitality.

POUR COMMENCER
HORS D'OEUVRES

Bread Service 7
Whole Mini French Baguette,
Whipped European Butter, Sea Salt

Soupe à l'Oignon Gratinée 17
Sweet Vidalia French Onion Soup,
Brioche, Gruyère

Frites et Raclette 16
Herbed Tossed Pomme Frites,
Creamy Raclette Cheese Sauce

Steak Tartare 23
Beet Emulsion, Pickled Fennel,
Luxardo Cherry, Chili Oil, Tuile,
Toasted Brioche

Escargots Lagarde 19
Garlic Butter, Vin Blanc, Parsley,
Puff Pastry

Moules PEI au Vin Blanc 25
Mussels, Vin Blanc, Cream,
Cayenne, Parsley, Garlic,
Mini Baguette

SALADES

Salade d'Endives 15
Red, White, and Curly Endive, Radish, Crumbled
Roquefort, Hazelnut Praline, Dijon Vinaigrette

Salade de Betteraves 16
Smoked Red Beets, Pickled Yellow Beets,Poached
Pears, Burrata, Pomegranate Seeds, Chive Oil

Salade Bistro 15
Local Gem, Fennel, Orange, Pickled Shallots,
Lemon Vinaigrette

LE BAR À HUÎTRES

Huîtres de la Côte Mkt
Premium Oyster of the Day
Cocktail Sauce, Mignonette & Horseradished

LA BRASSERIE

Ribeye & Frites 69
Unlimited prime ribeye, pommes frites
house salad, warm bread

Served for one guest. No sharing or takeaway.

PRIME STEAKS

8oz Filet Mignon 69

14oz New York Strip 72

36 oz. Côte de Bœuf (Serves 2-3 people) 165

AMÉLIORATION 4

Hunter Sauce · Au Poivre · Béarnaise · Truffle Butter

ACCOMPAGNEMENTS 12

Pomme Purée

Sauteed Spinach

Squash Casserole

Pomme Frites

Haricots Verts

PLATS PRINCIPAUX

Canard 48
Seared Duck Breast, Confit Quarter, Lentil Cassoulet,
Pomegranate-Apple Gastrique, Butter Poached
Carrots

Coq au Vin Moderne 36
Pan-Roasted Chicken Breast, Braised Dark Meat,
Seared Turnips, Miatakie Mushrooms, Lardon

Saumon à la Crème de Morilles 38
North Atlantic Salmon, Haricots Verts,
Morel Cream, Parsnip Purée

Bœuf Bourguignon 46
Slow Braised Short Rib, La Sauce Brune,
Cipollini Onion, Celery Root, Radish, Pomme Purée

Halibut Poêlé 45
Mushroom Powder, Confit Artichoke &
Pearl Onion, Beurre Monté, Chive Oil

Sole Meunière 69
Pan Roasted Dover Sole, Tourné Potatoes, Baby
Spinach, Beurre Noisette, Capers

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone.
Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness