
AUTHENTIQUE EPICERIE & BAR

HOME DELIVERY & COLLECTION MENU

Dear Tufnell Park, Neighbours, Friends of Authentique,

In those very unusual and challenging times, we hope that we can help you bring a bit of joy to your home. For health & safety measures, we have **closed our bar & restaurant** but our **shop remains open from 10AM to 8PM, Tuesday to Sunday**.

We have taken **all necessary measures** to minimise risks, sanitise all surfaces and tools between each customer. We're not accepting cash and operating a safety perimeter within the shop as well as limiting the number of customers in-store.

We have also decided to **adapt our offer** to help you cope with self-isolation and keep our staff busy. Hence we are now offering a selection of **new dishes** (quiches, pizzas, cakes, etc.) and we are happy to offer **free home delivery** for locals (within 15 minutes driving time) on orders over £50.

Please **email us your orders** with all delivery details and questions and we will be in touch with you over the phone as soon as possible to answer your questions and process the payment. **Vouchers** are also available to purchase over the phone. **Please contact us for any dietary requirements and allergies.**

Stay safe and thank you for supporting the local businesses.



@AuthentiqueLondon



contact@authentique-epicerie.com



www.authentique-epicerie.com

FRESH FOOD

QUICHES & PIZZAS

QUICHE LORRAINE (Bacon, Cheese) <i>Small (4PAX) / Medium (6Pax) / Large (8 Pax)</i>	£18/£24/£28
MUSHROOM – PINE NUTS – AGED EMMENTAL QUICHE <i>Small (4PAX) / Medium (6Pax) / Large (8 Pax)</i>	£18/£24/£28
LEEKS - FETA – SUNDRIED TOMATOES QUICHE <i>Small (4PAX) / Medium (6Pax) / Large (8 Pax)</i>	£18/£24/£28
PIZZA SLICE	£3

CHARCUTERIES

PLAIN SAUCISSON (HALF approx. 210g/FULL approx. 420g)	£8/£16
COMTÉ SAUCISSON (HALF approx. 210g/FULL approx. 420G)	£8/£16
HAZELNUT SAUCISSON (HALF approx. 210g/FULL approx. 420g)	£8/£16
VENISON SAUCISSON (approx 210g)	£9

BREAD & BUTTER

FRENCH BAGUETTE (half baked, to finish 5 minutes at 180°C)	£2.50
GLUTEN FREE BREAD – 3 SMALL PIECES (to bake 12 minutes at 180°C)	£4.50
SALTED BUTTER 250g	£3.50

PASTRIES

LEMON TART WITH MERINGUE	£6.50
CHOCOLATE & CARAMEL TART	£6.50
HONEY MADELEINE	£1.50
SUGAR TART	£6.00

CHEESES

	MILK	TYPE	PRICE
EMMENTAL MATURE (24 months) /100g	COW	HARD	£3.00
COMTE (18-24 months) /100g	COW	HARD	£3.50
SCHLOSSBERGER (14 months) /100g	COW	HARD	£3.20
CAMEMBERT DE NORMANDIE /unit	COW	SOFT	£8.00
ST FELICIEN /unit	COW	SOFT	£8.00
EPOISSES /unit	COW	SOFT	£13.5
MONT D'OR /unit (to bake in the oven 20 min at 180°C)	COW	SOFT	£13.5
ST MARCELLIN /unit	COW	SOFT	£3.90
MORBIER BICHONNÉ /100g	COW	SOFT	£3.20
BRIE DE MEAUX /100g	COW	SOFT	£2.50
BRUN DE NOIX /100g	COW	SOFT	£4.10
ST NECTAIRE /100g	COW	SOFT	£3.80
BRILLAT SAVARIN /100g (pasteurised)	COW	SOFT	£3.20
FLEUR DU MAQUIS /100g (pasteurised)	EWE	SOFT	£3.80
CROTTIN DE CHEVRE /unit	GOAT	HARD	£3.00
FESSLI (12 months) /100g	GOAT	HARD	£3.95
PONT d'YEU /unit	GOAT	SOFT	£7.50
CAPRIFLOCON /unit	GOAT	SOFT	£9.00
CATHARE /unit	GOAT	SOFT	£10
BLEU DU BOCAGE /100g	GOAT	BLUE	£3.95
BLEU DES CAUSSES /100g	COW	BLUE	£2.80
FOURME D'AMBERT /100g (pasteurised)	COW	BLUE	£2.10
ROQUEFORT /100g	EWE	BLUE	£4.30

PLEASE CONTACT US FOR ALLERGIES & DIETARY REQUIREMENTS

DRY FOOD

PATÉ, PICKLES, MUSTARD & MORE

	TYPE	PRICE
STÉPHANE REYNAUD – TERRINE (select one) - 200g (Pork Shallot Bacon/Duck Citrus Honey/ Wild Boar /Roe Deer Juniper Berries/Rabbit Chorizo Coriander)	TERRINE	£9.00
MAISON TEYSSIER – PATÉ (select one) 310g (Traditional Pork / Chestnut Pork / Rabbit Hazelnut)	PATÉ	£11
LA CHIKOLODENN (select one) – 90g (Sardine/Seabass/ Scallops/Langoustine/ Seaweed/ Herring/Cuttlefish/Cod/Red Mullet/Pollack)	FISH PATÉ	£5.50
MAISON ARGAUD – CASSOULET AU CANARD 3kg	MEAL	£36
E. FALLOT – CORNICHONS EXTRA FIN 37cl/72cl	PICKLES	£3.90/£6.50
E. FALLOT – DIJON MUSTARD 250g/500g	MUSTARD	£6.20/£8.90
E. FALLOT – GRAIN MUSTARD 250g/500g	MUSTARD	£6.20/£8.90
ANATRA – CISCO ONION CHUTNEY 130ml	CHUTNEY	£4.50
LES NIÇOIS – CRACKERS (olives or rosemary) 200g	CRACKERS	£4.50
VARIETTE – TOMATO SAUCE (select one) 250g (Cœur de Bœuf / Noire de Crimée / Green Zebra)	TOMATO SAUCE	£5.50

SWEET TREATS

CARRE SUISSE – CHOCOLATE BAR 100g (Dark 75% / Dark Salt/ Milk Caramel + MANY MORE)	CHOCOLATE	£3.50
LA TRINQUELINETTE – JAM 210g (Fig / Blackcurrant / Apricot + MANY MORE)	JAM	£4.90
LA TRINQUELINETTE – COMPOTE 210g (Peach / Apricot / Strawberry + MANY MORE)	STEWED FRUITS	£5.50
HEDENE – HONEY 250g	HONEY	£10.90
BEILLEVAIRE – THYME HONEY 30g	HONEY	£2.50

WINE BY THE BOTTLE

10% OFF – MIX & MATCH 12 (delivery)

10% OFF – MIX & MATCH 6 (in-store collection)

	TYPE	single
Philippe Collin – Crémant de Limoux Brut NV	Sparkling	£18.5
Frederic Mochel – Crémant d’Alsace Brut NV	Sparkling	£22
Maurice Grumier – Champagne Brut Réserve Perpétuelle Brut NV	Sparkling	£34.5
Jacques Lassaigue – Les Vignes de Montgueux Extra-Brut NV	Sparkling	£51
Château Le Raz – IGP Périgord Ter’ Raz NV	White	£11
Domaine Les Trois Toits – Muscadet Sèvre et Maine – Rooftop 2018	White	£14.5
Domaine Teiller – Menetou-Salon 2018	White	£19.5
Léon Beyer – Alsace Pinot Gris 2017	White	£22
Domaine Goisot – Saint-Bris Exogyra Virgula 2015	White	£22
Domaine Chavy-Chouet - Bourgogne Blanc Les Femelottes 2017	White	£23
Domaine Richeaume – IGP Méditerranée Tradition 2016	White	£23.5
Marcel Deiss – Alsace Riesling 2016	White	£28
Vincent Pinard – Sancerre Florès 2017	White	£28.5
Domaine Chavy-Chouet – Puligny-Montrachet Les Enseignères 2017	White	£49.5
Domaine Chavy-Chouet – Meursault Les Casse-Têtes 2018	White	£63
Gris des Sables d’Algérie 2018	Rosé	£14
Clos Sainte Magdeleine – Côtes de Provence 2018	Rosé	£21.5
Domaine Giachino – Marius & Simone 2018	Orange	£31

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Château Le Raz – IGP Périgord Ter' Raz NV	Red	£11
Château du Cèdre – Cahors Malbec Héritage 2017	Red	£14
Domaine des Rebouls – Fitou 2016	Red	£17
J.L. Chave Sélection – Côtes du Rhône Mon Cœur 2017	Red	£17.5
Eliau Da Ros – Côtes-du-Marmandais Le Vin est une Fête 2017	Red	£18
Domaine de Fa – Beaujolais en Besset 2018	Red	£19
Clos de la Roilette – Fleurie 2018	Red	£21
Domaine Richeaume – IGP Méditerranée Tradition 2017	Red	£23.5
Château des Annereaux – Lalande de Pomerol 2007	Red	£26
Domaine Naudin Ferrand – Hautes-Côtes-De-Nuits 2015	Red	£32
Domaine de Montcalmès – Terrasses du Larzac 2016	Red	£35
Domaine Richeaume – IGP Méditerranée Columelle 2016	Red	£36.5
Domaine Coquard-Loison-Fleurot – Morey-St-Denis 2014	Red	£61
Château Gombaude Guillot – Pomerol 2012	Red	£69
Château La Lagune – Haut-Médoc 2000	Red	£105
Château Certan de May – Pomerol 1996	Red	£125
Clos Lapeyre – Jurançon 2016	Sweet	£31
Château Le Raz – Haut-Montravel 1995	Sweet	£24.5
Domaine La Tour Vieille – Banyuls Réserve NV	Sweet	£27

SOFT DRINKS, BEERS & CIDERS

SOFT DRINKS

330ml

Alain Millat – Fruit Juices

£3.5

Merlot, Chardonnay, Cabernet Franc, Apricot, Vine Peach, White Peach, Cox's Apple, Tomato

BEERS

BOTTLES

330ml

Brasserie Météor – Lager 4.5%	Pilsner	£3
Brasserie Lefebvre – Blanche de Bruxelles – White Beer 4.5%	White	£2.5
Brasserie de la Senne – Saison de Meyboom 5.5%	Saison	£3.5
Brasserie de La Senne – Zinnebir 6%	Pale Ale	£3.5
Brasseerie de la Senne – Taras Boulba	Hoppy Hale	£3.5
Orval – Trappist – 8%	Trappist	£4
Achel – Trappist – Triple 8%	Triple	£3
Boon Brewery – Gueuze Mariage Parfait – Sour Beer 8% (375ml)	Sour	£6.5
3 Fonteinen – Kriek (375ml)	Sour	£12
Tilquin – Stout Rullquin (750ml)	Sour	£21
Cantillon – Gueuze (750ml)	Sour	£25
Mongozo – Buckwheat Beer Gluten Free 4.8%	White	£3.5

BOTTLES

Eric Bordelet – Sidre Brut 5.5%	£9
Eric Bordelet – Sydre Argelette 5.5%	£17
Eric Bordelet – Poiré Authentique 4.5%	£12
Eric Bordelet – Poiré Granit 5.5%	£21
Cyril Zangs – Cidre 2 Table 5%	£18
Cyril Zangs – This Sider Up 5.5%	£23