

BAR Antoine

Bar Antoine is a world-class bar that transcends its genre, destined to become a beloved fixture on the city's cocktail scene and a welcome go-to spot for hotel guests, locals and international visitors alike. This is a place for Londoners, where you leave life's complication at the door. A gathering spot for connoisseurs, gourmands and bon vivants, where "joie de vivre" is at this best. This bar, people come to celebrate, converse and connect. "

OUR SUSHI



Available for dinner 17 to 23

A CALI NIGIRI 42

Yannick Alléno's twist on California rolls

Scraped tuna, caviar and basil tempura with roasted sesame seeds

Wagyu beef, black garlic mayonnaise, sancho potato chips

Scallops with citrus fruits and seaweed nuggets

Avocado with Sauterne wine caramel

Scottish salmon, wasabi, mayonnaise with small herbs, trout roe and lemon

NIGIRI

Scottish salmon 7

Red tuna 8

A Medium-fat tuna 10

Seabass 8

Set of 4 30

SASHIMI

Scottish salmon 8

Red tuna 9

Medium-fat tuna 11

Seabass 9

Set of 4 35

MAKI

A Cucumber 9
salted Japanese plum, bonito flakes

Daikon radish 10
green shiso tsukemono

Seabass 16
yuzu kosho, sudachi, chives, sesame

Spicy tuna tartare 16
chives, soy sauce

CAVIAR

Caviar Prunier "Osciètre Noir" 30gr 130

Caviar Prunier "Selection " 30gr 79

Caviar Beluga 30gr 470

A *Alleno's favourites*

Please advise your server of any dietary requirements or allergies | Detailed allergens available upon request | (V) Vegetarian

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

Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients

LA CARTE

CREATIVE BITES

Vegetable Gyoza	16
Shrimp fritters, ginger mayonnaise *	18
Spiced brown crab croquette	20
(add caviar Prunier Selection £5/g)	
Chickpea miso hummus, fermented red pepper *	14
Karaage chicken, ponzu daikon *	14
A Set of creative bites *	38

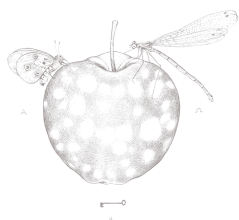
ESSENTIALS

Club sandwich	28
<i>Farm chicken sandwich</i>	
A Antoine's burger	32
<i>Fried steamed bun, teriyaki marinated beef, shiso leaf</i>	
Crispy chicken burger	28
<i>Fried steamed bun, tomato relish, pickled ginger, chili mayo</i>	
Sweet and sour prawns	24
<i>Beurre blanc, coriander</i>	
XL Caesar	32
<i>With caramelized chicken</i>	
Beef fillet	62
<i>"Café de Paris" style pepper</i>	
Rigatoni	30
<i>Morel mushrooms, black garlic, hazelnuts</i>	
A Fish and chips	32
<i>Tartare sauce</i>	



SIDES 9

French fries
Miso vegetables
Mashed potatoes
Green Salad



DESSERTS 14

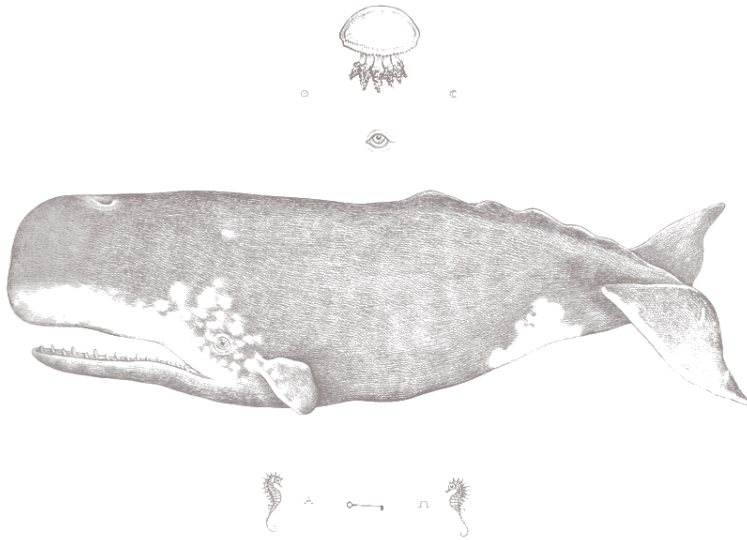
A Profiteroles
Vanilla ice cream, chocolate ganache

Green apple Pavlova
À la minute

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DID YOU KNOW?

Artist Andrea Collesano was specially commissioned by Chef Yannick to create bespoke drawings for Bar Antoine's dinnerware collection. Having collected his work for years, Alléno adores the intricate, natural elements of his work. Based in Forte dei Marmi, Collesano is renowned for the dream like beauty of his work, which mixes artfully with an almost scientific, obsessive attention to detail.

Passionate about sustainability, he seeks to immortalize the beauty of nature through his art, inspired by the ancient and lost art of symbolic and naturalistic engravings which provide the perfect canvas for Bar Antoine's culinary artistry.

@barantoinelondon
@pavyllon_london