

ALLENNO'S

JOIE DE
VIVRE

*Welcome to Bar Antoine, our ever-smiling tribute to
Chef Yannick's late son.*

*Each sip uplift your spirits and elevate your mood. Let
our creations accompany you on your journey of
happiness.*

Cheers to life, love, and the pursuit of joy!

ANTOINE'S CLASSICS

BOLD FLAVOURS TO IGNITE EMOTIONS...

SOULFUL SIP 23

Matcha No. 3 Gin / Muyu Jasmine / Mancino Sakura Vermouth
Almond / Grapefruit & Sudachi / Rice Milk
Floral | Sweet | Punchy

BOULEVARD OF DESIRE 23

Angel's Envy Bourbon / Bombay Sapphire Gin / Campari
Hazelnut / Mushrooms White Port
Full Bodied | Nutty | Intense

BLAIZING DAISY 23

Patron Silver Tequila / Lacto - Fermented red pepper
Lime / Agave
Spicy | Savoury | Smooth

UME NEGRONI 24

Roku Gin / Amaro Santoni / Umeshu Plum Wine
Muyu Chinotto Nero / Campari
Bitter | Gentle | Plumy

SESAME FASHIONED 32

The Macallan 12 Double Cask / Sesame Oil / Maple
Fig Leaves Oloroso Sherry / Vanilla Bitter
Roasty | Punchy | Persistent

CLEAR SNAPPER 26

Seventy-one Gin / La Tomato / Cacao Blanc
Amontillado / Sparkling Tomato Extraction®
Savoury | Crisp | Spiced

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

ANTOINE'S CLASSICS

"A COLLECTIVE THRIVE: SHARED PURPOSE HARMONY"

RELENTLESS



24

*Patron Añejo | Fino Sherry | Grapefruit Cryo® | Italicus Bergamot
London Essence Peach & Jasmine Soda | Beetroot Cloud*
Crisp | Floral | Punchy

PE-TI-T PUNCH



23

*Santa Teresa 1796 Rum | Mancino Secco Vermouth | Pandan
Daiginjo Genshu Sake | Sparkling Tea*
Delicate | Grassy | Funk

THE ONE'S



24

*The One's Manzanilla Cask Whisky | Sparkling Apple Extraction®
Coconut | Vanilla Cordial*
Long | Mellow | Woody

THE PURSUIT



25

*Haku Vodka | Green Shiso Ilegal Joven Mezcal | Sudachi
Pineapple Extraction® | Rinomato Americano Bianco*
Tropical | Balsamic | Refreshing

CELERIAC MARTINI



24

*Grey Goose Vodka | La Tomato | Celeriac Cryo®
Lillet Blanc*
Sharp | Dry | Umami

PENICILLIN NOUVEAU



26

*Hennessy VSOP | Los Siete Misterios Mezcal | Miso Ginger Honey
Lucano Anniversario | Rinomato Bianco | Milk Whey*
Complex | Smoky | Spiced

ALLÉNOTICS

THE CHEF'S TAKE ON LONDON PRIDE, THE G&T!
...IT'S ALL ABOUT THE EXTRACTION®

GREEN



20

14 BOOZELESS

Hendrick's

Cucumber Apple and Basil Cordial

London Essence Tonic Water

Grassy | Fresh | Sour



PINK



20

14 BOOZELESS

No. 3 Gin

Grapefruit Extraction®

Verbena & Hibiscus Cordial

London Essence Tonic Water

Fragrant | Refreshing | Bitter



PURPLE



20

14 BOOZELESS

Bombay Premier Cru

Beetroot & Mirin Fermentation

London Essence Tonic Water

Savoury | Complex | Persistent

YELLOW



20

14 BOOZELESS

Oxley

Pineapple Extraction®

Passion & Lapsang Cordial

London Essence Tonic Water

Smoky | Tropical | Silky

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BOOZELESS CREATIONS

WHITE FOREST

14



Everleaf Forest
Apple Extraction®

Coconut

Maple

Woody | Mellow | Crisp



MOUNTAIN FIZZ

14



Everleaf Mountain
Beetroot Fermentation

London Essence Peach & Jasmine Soda

Earthy | Refreshing | Delicate



SEA SCENT

14



Everleaf Marine
Elderflower Cordial
Sparkling Tomato Extraction®
Fresh | Floral | Mineral

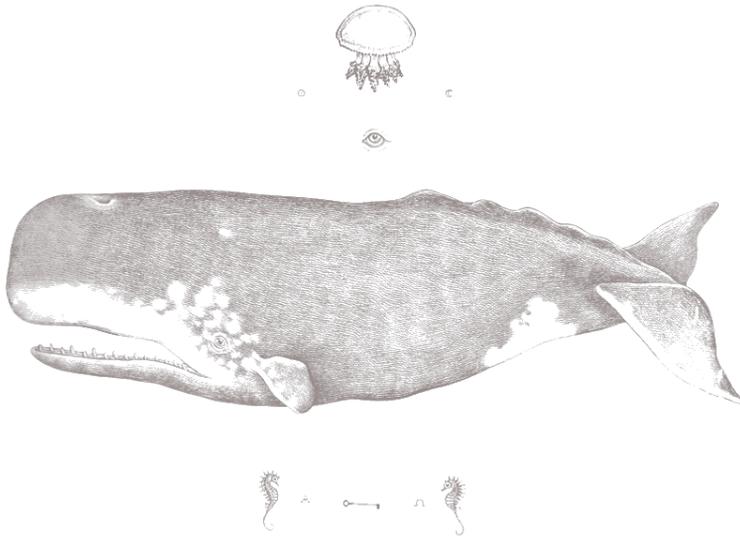


IDYLLIC GARDEN

14



Cucumber
Apple and Basil Cordial
Lemon
London Essence Ginger Ale
Grassy | Fresh | Sour



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
@pavillon_london