

# BAR Antoine

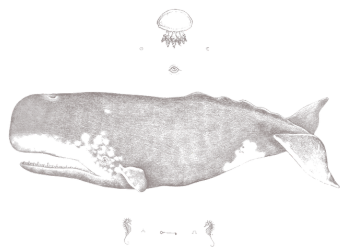
*Bar Antoine is a world-class bar that transcends its genre, destined to become a beloved fixture on the city's cocktail scene and a welcome go-to spot for hotel guests, locals and international visitors alike. This is a place for Londoners, where you leave life's complication at the door. A gathering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

# BUBBLES & SAKE

## CHAMPAGNE BY THE GLASS



Charles Heidsieck <i>Brut Réserve, France, n.v.</i>	24
Moët & Chandon, Grand Vintage Rosé <i>Rosé Brut, France, 2015</i>	33
Ruinart, Blanc de Blancs <i>Brut, France, n.v.</i>	39
SparklingTea "Bla" <i>Copenhagen, Denmark (Alcohol-Free)</i>	9



## SAKE

<i>Jujiasahi Kagamigusa - Asahi Shuzo, Kimoto Junmai</i>	12
<i>Tatenokawa Kyuryu "3 Peaks" -Tatenokawa, Junmai Daiginjo</i>	22
<i>Tsuki no Katsura Yanagi, Junmai Ginjo</i>	23
<i>Dewatsuru Umegokochi, Plum Sake</i>	15
<i>Nakashima Junmai Yuzushu, Yuzu Sake</i>	14

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

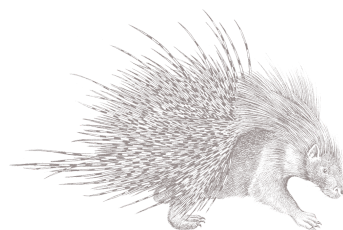
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# WINE BY THE GLASS

## WHITE & ROSE

<b>Greco di Tufo</b> , <i>Greco</i> <i>Cantina Vadiaperti, Campania, Italy, 2022</i>	12
<b>HiddenTreasures</b> , <i>Riesling/Furmint</i> <i>Moric Project, Balaton Lake, Hungary, 2020</i>	16
<b>Rias Baixas</b> , <i>Leirana, Albariño</i> <i>Bodega Forjadel Salnes, Galicia, Spain 2022</i>	14
<b>Sancerre</b> , <i>Sauvignon Blanc</i> <i>Domaine Vacheron, Loire, France 2022</i>	20
<b>Bourgogne</b> , <i>Chardonnay</i> <i>Domaine Dupond-Fahn, Burgundy, France, 2020</i>	23
<b>Rock Angel</b> , <i>Grenache Blanc</i> <i>Côtes de Provence, France, 2021</i>	18



## RED

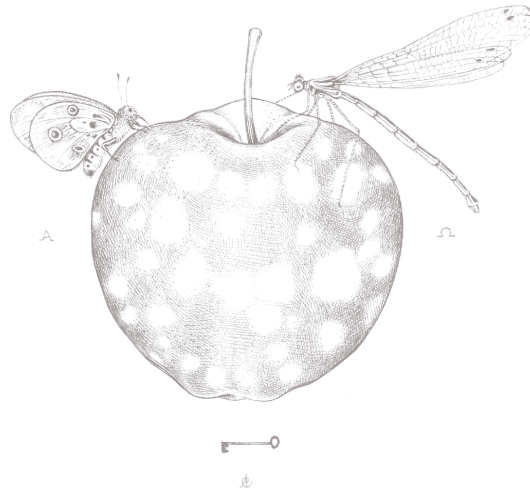
 	<b>Côtes-du-Rhône</b> , <i>GSM</i> <i>Domaine Charvin, RhoneValley, France, 2020</i>	14
	<b>Barolo</b> , <i>Bricco delle Viole, Nebbiolo</i> <i>G.D. Vajra, Piedmont, Italy, 2018</i>	50
	<b>Château Capbern</b> , <i>Cabernet Sauvignon and Merlot</i> <i>Saint-Estèphe, Bordeaux, France, 2017</i>	24
	<b>Marsannay</b> , <i>Pinot Noir</i> <i>Les Longeroies, Domaine Charlopin-Tissier 2021</i>	26
	<b>Château Pontet-Canet</b> , <i>Cabernet Sauvignon and Merlot</i> <i>Pauillac, Bordeaux, France, 2000</i>	125



# SPIRITS

## GIN

Bombay Sapphire	14
Hendrick's	15
Plymouth	15
Sipsmith	15
Sipsmith Sloe	15
Bols Genever	15
Tanqueray Ten	17
The Botanist 22	17
No. 3	17
Hepple	17
Roku	17
Monkey 47	18
Oxley	18
William Chase	18
Bombay Premier Cru	18
Seatrus	19
Procera	30
Seventy One	40



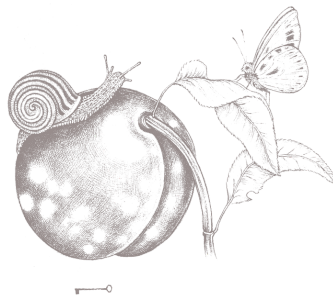
# VODKA

Ketel One	14
Haku	15
Tito's	15
Sipsmith	15
Belvedere	15
Grey Goose	16
Chase Vodka	16
Konik'sTail	16
Grey Goose Citron	16
Grey Goose La Poire	18
Chopin	18
Stoli Elit	21
X Muse	24
Belvedere 10	42

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# TEQUILAS & MEZCAL

Patron Silver	16
Patron Reposado	16
Don Julio Reposado	18
Casamigos Blanco	19
Illegal Joven	19
Patron Anejo	20
Illegal Reposado	21
Casamigos Anejo	22
Clase Azul Plata	35
Patron Cielo	60
Patron Gran Platinum	66
Clase Azul Reposado	65
Los Siete Misterios Tobala Mezcal	70
Don Julio 1942 Anejo	72
Gran Patron Piedra	80
Clase Azul Gold	130



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## RHUM

Bacardi Carta Blanca Superior	14
Bacardi Gold	14
Bacardi Caribbean Spiced	15
Rhum Clement	15
Flor de caña 12y	18
Diplomatico	19
Bacardi 8	15
Mount Gay XO	19
Ron Zacapa 23	20
Santa Teresa 1796	20
Hampden Overproof	30
Ron Zacapa XO	41
Appleton 21	47
Mount Gay 1703	55
Caroni 21	60
Enmore 1975	90



# SINGLE MALT WHISKY

## LOW LANDS

Glenkinchie Distillers Edition 20	25
Auchentoshan 18	33

## HIGHLAND

Aberfeldy 12	17
Oban Distillers Edition	26
Glenmorangie 18	32
Dalmore 18	85
Royal Lochnagar Selected Reserve	110



## ISLAND

Highland Park 18	41
Talisker 18	59

## CAMPBELTOWN

Springbank 18	42
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## ISLAY

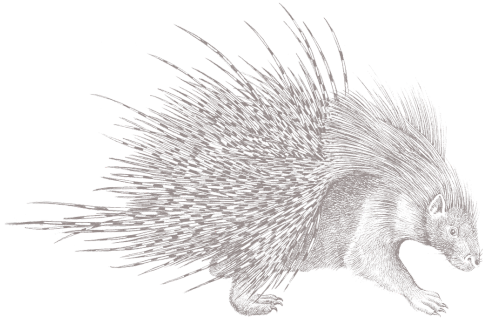
Bruichladdich Barley	15
Bowmore Darkest 15	20
Ardbeg Corrywreckan	26
Caol Ila Distiller Edition	20
Lagavulin Distillers Edition	28
Bowmore 25	110
Laphroaig 25 Cask Strength 2019	135
Ardbeg 25	195





## SPEYSIDE

Aberlour 16	25
Glenfiddich 18	26
The Macallan 12 Sherry Oak	30
Balvenie 21-Old Port Wood	60
Glenfarclas 25	72
The Macallan 18 Sherry Oak	98
Glenlivet 21	300
The Macallan 25 Sherry Oak	520
The Glenlivet 40 - 1964	850
The Macallan 30 Sherry Oak	900
The Macallan M Decanter 2020 Release	1200



## BLENDED WHISKY

Dewar's 12	15
Johnnie Walker Black Label	16
Johnnie Walker Gold Label	21
Johnnie Walker Blue Label	50
Chivas Regal 18	25
Chivas Regal Royal Salute 21	50

## IRISH WHISKY

Slane	14
Bushmills 16 Three Woods	35
Jameson Gold Reserve	90
Midleton Very Rare	95



# BOURBON & RYE

Basil Haydens	15
Bulleit Rye	15
Maker Marks 46	15
Jack Single Barrel	15
Woodford Reserve	15
Woodford Rye	18
Angels Envy	20
Willett's	25
Whistle Pig Rye 10	26
Blantons Gold	40
Sazerac Rye 18 Fall 2012	480



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## CANADIAN WHISKY

Crown Royal 13



## ENGLISH WHISKY

The One Fine Blended Whiskey 15

The One Sherry Cask 17

The Lakes The Whiskymaker's Reserve No.5 30

The Lakes Bal Masque 33

## JAPANESE WHISKY

Nikka from the Barrell 19

Nikka Pure Malt Red 19

Nikka Coffey Grain 21

Chichibu London Edition 2018 210



## THE HOUSE OF SUNTORY

Hibiki Harmony 31

Yamazaki 12 38

Hakushu 12 55

Yamazaki 18 170

Hibiki 21 220

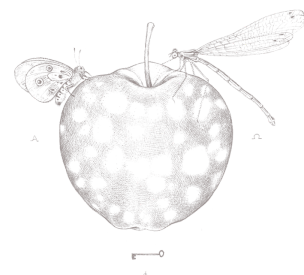
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# COGNAC

Hennessy VSOP	16
Rémy Martin VSOP	16
Courvoisier Napoleon	28
Delamain Pale & Dry XO	30
Martell Cordon Bleu	35
Hennessy XO	40
Rémy Martin XO	43
Courvoisier Erté No.5	150
Hennessy Paradis	200
Croizet Bonaparte 1914	200
Hennessy Paradis Impérial	325
Martell L'Or Very Rare Crystal	400
Rémy Martin Louis XIII	440
Hennessy Richard	550



# ARMAGNAC

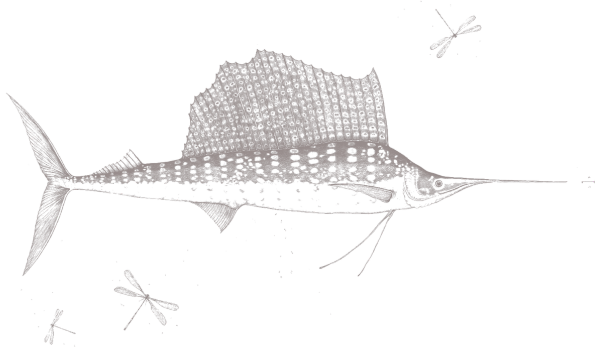
Baron de Sigognac 20	23
Baron de Sigognac XO Platinum	25
Baron Gaston Legrand 1997	28
Baron Gaston Legrand 1968	55
Baron de Lustrac 1960	70

# CALVADOS

Dupont Hors d'Age	19
Camut Privilege 18	42
Lemorton 1972	75

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## PORT & SHERRY

TioPepe, Palomino Fino, Jerez, Spain	16
Don José, Oloroso, Jerez, Spain	16
Pedro Ximenez, El Maestro Sierra, Jerez, Spain, 2018	17
Taylor's, Tawny Port, 10 Years Old, Portugal	17
Guimaraens, Vintage Port, Fonseca, Portugal 2012	18

## GRAPPA

Tignanello	16
Sassicaia	32

## BEERS

Asahi	11
Peroni 0% abv	9
Meantime Lager	11
Meantime Pale Ale	11



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# TEA & INFUSION 9

## BLACK TEA

English Breakfast

Earl Grey

DianHong Golden Buds

Boseong Sejak Hongcha

Shimada Sakura Smoked Wakocha

Darjeeling 2nd Flush

## GREEN TEA

Jasmine Pearls

Ariake Fukamushi Sencha

Yame Gyokuro

Ashikita Geinmacha

Ashikita Hojicha

Sakura Sencha with Matcha

## WHITE TEA

Moonlight Yunnan White

## OOLONG TEA

Shan Lin xi Long Fen Xia

Alishan High Mountain Hong Oolong

## INFUSION

Chamomile Flowers

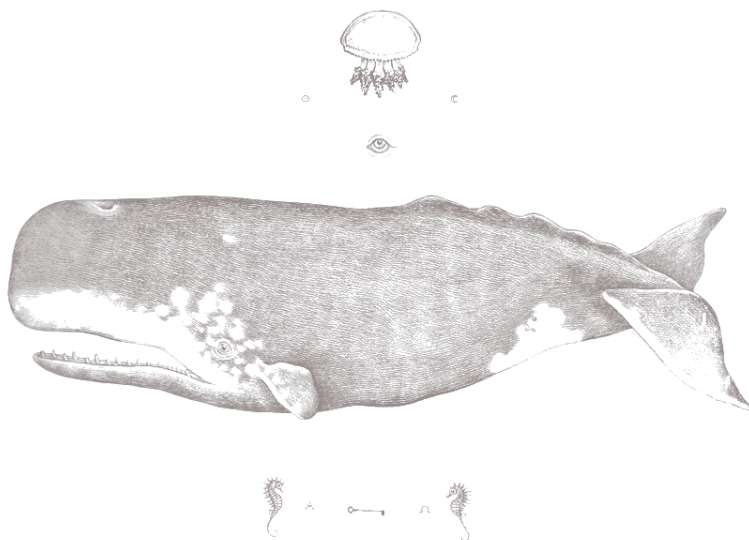
Iranian Rose Buds

Fresh Infusion

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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