

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

NON PREMIUM MENU 1

STARTERS

Soupe à l'oignon
French onion soup

Salade au Roquefort
Pear, walnut and Roquefort salad

Champignon farci
Field mushroom topped with spinach, poached free range egg and glazed with a creamy cheese sauce

MAIN COURSES

Paillard de volaille
Herb and lemon marinated chicken escalope with pommes frites and salad

Croquette de poisson
Smoked haddock and Gruyère fish cake served with tartare sauce and pommes frites

Tagliatelle aux champignons et lardons
Bacon and mushroom tagliatelle with a sage cream sauce

DESSERTS

Gauffre chaude
Hot Belgian waffles with vanilla dairy ice cream and hot chocolate sauce

Crème brûlée
Creamy egg and vanilla custard with a caramelised sugar crust

Choix de glaces
A choice of vanilla, chocolate or coffee dairy ice cream

CAFÉ

Filter coffee



Some of our dishes may contain nuts. Service is included.

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

PREMIUM MENU 2

Includes ½ a bottle of house wine per person

STARTERS

Soupe à l'oignon

French onion soup

Gravadlax

Pepper and dill cured salmon with a sweet mustard and cucumber garnish

Salade Lyonnaise

Mixed leaves with smoked lardons and garlic croûtons, topped with a poached free range egg

MAIN COURSES

Escalope de porc

Pan-fried pork escalope with roasted vegetables and new potatoes

Cabillaud à la provençale

Oven roasted cod in a Provençal sauce with sautéed potatoes

Escalope de poulet panée

Parmesan breaded chicken fillet with a mixed salad or pommes frites

Tagliatelle aux champignons

Wild mushroom tagliatelle in a cream, garlic and parsley sauce

DESSERTS

Tarte au citron

Lemon tart with crème fraîche and raspberry purée

Fondant au chocolat

Warm dark chocolate fondant with vanilla ice cream

Cheesecake au café

Creamy vanilla and coffee cheesecake with chocolate sauce

CAFÉ

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SIMPLE FRENCH FOOD

VEGETARIAN OPTIONS

Dishes can be substituted into a menu of any rate

STARTERS

Soupe à l'oignon

French onion soup

Salade au Roquefort

Pear, walnut and Roquefort salad

Champignon farci

Field mushroom topped with spinach, poached free range egg and glazed with a creamy cheese sauce

MAIN COURSES

Salade de chèvre chaud

Grilled goat's cheese on baguette croutons with roasted vegetables, beetroot and mixed leaves

Tajine de légumes

French Moroccan casserole of root vegetables, lemon, coriander and pulses served with couscous

Tagliatelle aux champignons

Wild mushroom tagliatelle in a cream, garlic and parsley sauce



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