

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

NON PREMIUM MENU 1

Soupe à l'oignon

French onion soup with Gruyère cheese croûtons

Salade de volaille paysanne

Roasted chicken salad with sautéed mushrooms, lardons and green beans

Pâté de campagne

Coarse pork pâté served with pickled gherkins and toasted pavé père sourdough bread

Paillard de poulet

Lemon and herb marinated chicken supreme served with pommes frites and salad

Truite aux amandes

Pan-fried rainbow trout, toasted almonds and spring butter sauce served with new potatoes

Tarte feuilletée

Puff pastry tart with tomato and goat's cheese, drizzled with pistou and served with mixed leaves and pommes frites

Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

Choix de glaces

Selection of dairy ice cream

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Café filtre

Filter coffee

CHEZ GÉRARD

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NON PREMIUM MENU 2

Pâté de campagne

Coarse pork pâté served with pickled gherkins and toasted pavé pérène sourdough bread

Soupe à l'oignon

French onion soup with Gruyère cheese croûtons

Salade Champenoise

Endive salad of sautéed smoked lardons, potato and spring onion, topped with a poached free range egg

Poulet grillé

Grilled corn fed chicken with herbs, served with pommes frites and chicken jus

Saumon organique grillé

Fillet of organic salmon served with leeks and crushed new potatoes

Steak de paleron

9oz featherblade steak with pommes frites

Ganache au café

Dark chocolate and coffee pot topped with whipped cream

Choix de glaces

Selection of dairy ice cream

Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

Café filtre

Filter coffee

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PREMIUM MENU 3

INCLUDES ½ A BOTTLE OF HOUSE WINE PER PERSON

Foie de canard

Smooth duck liver pâté served with pavé pérène sourdough bread and caramelised onion relish

Salade Champenoise

Endive salad of sautéed smoked lardons, potato and spring onion, topped with a poached free range egg

Gravadlax de saumon

Home-cured salmon with dill

Pavé de rumpsteak

8oz rump steak served with pommes frites

Confit de canard

Duck leg confit with potatoes sautéed with onion and lardons

Crêpe de homard

A light pancake filled with lobster, prawns, crab and mushrooms in a creamy lobster sauce with sautéed spinach

Gâteau moelleux à l'orange

Orange sponge cake served with vanilla ice cream and chocolate sauce

Petit pot au chocolat

Bitter chocolate mousse, orange compote, raspberry purée and crushed hazelnuts

Tarte tatin

Hot upside down caramelised apple tart with crème fraîche

Café filtre

Filter coffee

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PREMIUM MENU 4

INCLUDES ½ A BOTTLE OF HOUSE WINE PER PERSON

Plateau de charcuterie

A selection of cold cured meats served with pavé père sourdough bread, freshly baked baguette, pickled gherkins and onion relish

Salade de chèvre chaud

Grilled goat's cheese on a warm tomato and thyme salad, dressed with vinaigrette

Crevettes sautées à l'ail

Whole gambas prawns sautéed in garlic, parsley and fresh tomato, served with warm baguette

Filets de loup

Grilled sea bass fillets served with garlic and basil slow-baked plum tomatoes and sautéed new potatoes

Pavé d'Entrecôte

8oz rib eye steak off the bone served with pommes frites

Poulet grillé

Corn fed chicken grilled with herbs and served with pommes frites and chicken jus

Boeuf Bourguignon

Braised succulent beef in Syrah red wine with button onions, button mushrooms, smoked lardons and chantenay carrots, served with buttery mashed potato

Millefeuille

Layers of light puff pastry, Cointreau flavoured cream pâtissière and fresh raspberries

Tarte tatin

Hot upside down caramelised apple tart with crème fraîche

Selection de fromages

A selection of regional French cheeses served with grapes, celery and biscuits

Café filtre

Filter coffee

VEGETARIAN OPTIONS

Dishes can be substituted into a menu of any rate

Soupe à l'oignon

Traditional French onion soup with Gruyère cheese croûtons

Salade du berger

Soft goat's cheese salad with beetroot, tomato and hard boiled egg, dressed with vinaigrette

Gnocchis à la Parisienne

Choux pastry gnocchi with sautéed wild mushrooms baked in a creamy Mornay sauce

Salade de couscous à la provençale

Salad of couscous and pulses, beetroot, feta, carrots, little gem, tomato and mint topped with pine nuts, dressed with lemon and olive oil

Quiche printanière

Emmental, mushroom, broccoli and tomato quiche served with salad and pommes frites

Tarte feuilletée

Puff pastry tart with tomato and goat's cheese, drizzled with pistou and served with mixed leaves and pommes frites