

# BRASSERIE CHEZ GÉRARD

## ALL DAY MENU

### STARTERS & LIGHT DISHES

**CROQUETTE DE POISSON, SALADE DE POMELOS, PIMENT DOUX** £4.25

Mini salmon and smoked haddock fish cake with a salad of grapefruit and roasted sweet chillies

**SOUPE A L'OIGNON** £4.95

Traditional French onion soup with Gruyère cheese croûtons

**CHAMPIGNON FARCI** £4.95

Field mushroom filled with spinach, poached egg and shallots, glazed with cheese sauce

**GRAVADLAX NORVEGIEN** £5.50

Cured salmon with dill, cucumber salad

**TERRINE DE FOIES DE VOLAILLE AU THYM ET A L'ARMAGNAC** £5.50

Chicken liver and pork terrine with thyme and Armagnac, served with pickled gherkins

**BUCHE DE CHEVRE AUX NOISETTES** £5.95

Grilled goat's cheese served on country bread, toasted hazelnuts and mixed leaves

**BEIGNETS DE CALAMAR** £6.50

Deep fried squid rings, lemon and garlic mayonnaise

**ESCARGOTS DE BOURGOGNE** £6.75

A dozen Burgundy snails baked in garlic butter

**GRILLADE DE GAMBAS AU CITRON ET COMPOTE DE TOMATES** £7.25

Grilled marinated tiger prawns with a spicy lemon and tomato dip

**PETIT CAMEMBERT CHAUD** £7.45

Isigny Camembert baked in its box, malted wheat biscuits and crudités

**PANIERE DE PAIN ET BEURRE** £1.50

Basket of freshly baked baguette and butter

### Salads

All salads can be served with the dressing on the side

**SALADE DE VOLAILLE, PIGNONS DE PIN, CELERI** £9.95

Chicken salad, pine nuts, celery and Roquefort cheese dressing

**SALADE NIÇOISE** £8.95

A classic Niçoise salad with tuna, egg, new potatoes, tomatoes, green beans, red onions, olives and marinated anchovies

**SALADE DE ROQUETTE ET SAUMON, HUILE D'OLIVE ET CITRON** £9.50

Smoked salmon and poached salmon on a bed of rocket with lemon oil dressing

### PASTA DISHES

**FUSILLI PRIMAVERA** £8.25

Fusilli pasta with peas, cherry tomatoes, goat's cheese, pesto and rocket

**PENNE ARRABBIATA** £6.50

Penne pasta in a hot and spicy tomato sauce with fresh parsley, crushed chillies, garlic and olive oil

**PENNE POLLO E GORGONZOLA** £8.75

Penne pasta in a creamy Gorgonzola sauce with succulent chicken pieces, garlic, sage, parmesan cheese and baby spinach

**LASAGNE AL FORNO** £8.50

Layers of fresh pasta with a rich minced beef and tomato ragout, creamy béchamel sauce and parmesan cheese baked in the oven

Prices are inclusive of VAT. Service charge is at your discretion, however an optional 10% will be added to the bill for parties of 6 or more. Some of our dishes may contain traces of nuts.

### CHEZ GÉRARD Grills

'THE BEST STEAK FRITES - THIS SIDE OF PARIS'

WE USE SOME OF THE WORLD'S FINEST PRIME, PASTURE REARED BEEF  
Brasserie grills are served with pommes frites or new potatoes and Béarnaise or pepper sauce.  
Excludes the Confit de Canard and Brochette de Poulet.

**ONGLET** £10.95

A French cut, succulent and full-flavoured best served rare

**STEAK DE PALERON** £12.95

"Feather blade" steak, a unique and tender shoulder cut with a rich flavour

**PAVE DE RUMPSTEAK (255 GRAMS)** £14.75

Rump steak, rich and rewarding, a French bistro classic

**COTE DE BOEUF (350 GRAMS)** £19.95

Prime rib-eye steak on the bone

**ENTRECOTE DE BŒUF GRILLEE (225 GRAMS)** £16.50

Prime sirloin steak

**CHATEAUBRIAND (500 GRAMS) per person** £19.95

Prime fillet head for two

**FILET DE BŒUF (225 GRAMS)** £19.95

Prime fillet steak

**TRANCHE DE GIGOT D'AGNEAU** £11.95

GRILLEE AUX HERBES

Leg of lamb steak grilled with herbs

**CONFIT DE CANARD AUX POMMES SARLADAISE** £10.95

Duck leg confit with sautéed potatoes, onions, bacon lardons and thyme

**BROCHETTE DE POULET PROVENCALE** £11.75

Marinated chicken skewer, grilled and topped with provençal sauce. Served with olive rice

Weights are approximate before cooking

### GOURMET BURGERS

All served with pommes frites

**CHEZ GÉRARD BURGER** £8.95

240 grams, 100% pure beef burger plain grilled, garnished with tomato relish, sweet pickled gherkin, tomato and shredded lettuce

Roquefort cheese cream sauce £9.75

Red onions, jalapeno peppers and Monterey Jack cheese £9.75

Grilled smoked bacon and Monterey Jack cheese £9.75

Moroccan chilli £9.75

Smokey barbecue £9.75

Provençal tomato and Monterey Jack cheese £9.75

**CHEZ GÉRARD CHICKEN CLUB BURGER** £9.95

Grilled chicken breast burger with bacon and Monterey Jack cheese

Monterey Jack cheese

**HOT AND SPICY CAJUN CHICKEN BURGER** £9.95

With Monterey Jack cheese and smoked bacon

**SPICY LAMB BURGER** £9.95

Char grilled spicy lamb burger topped with roasted peppers and goat's cheese

### ROTISSERIE CHICKEN

**LE DEMI POULET GRILLE NATURE OU FROTTE AU SEL** £9.95

FROTTE AU SEL

Half a boned corn-fed chicken served plain, or with your choice of rubs or sauces and pommes frites

Provençal tomato

Cajun spices

Honey and mustard glaze

Smokey barbecue and chilli

Red wine, lemon and garlic jus

Yoghurt, mint and coriander

Garlic butter

Roquefort cheese

### SPECIALITY TAJINES

A freshly made, light, spicy Moroccan casserole served with cous cous or saffron rice

**TAJINE DE LEGUMES ET POIS CHICHE** £9.95

Spicy vegetable tajine with spinach, potatoes and chick peas

**TAJINE DE POULET MHAMER** £11.95

Moroccan chicken tajine with onions, paprika and garlic

**TAJINE DE POULET DJAJ MŒALIS** £11.95

A fragrant chicken tajine with preserved lemons and fresh coriander

**TAJINE D'AGNEAU** £13.95

Slowly cooked lamb with fresh herbs, cinnamon, ginger and rich spices

To compliment your tajine why not order a side dish of Pastilla de legumes

of Pastilla de legumes

### FISH AND VEGETARIAN

**THE CHEZ GÉRARD VEGETARIAN BURGER** £7.95

Grilled goat's cheese, field mushroom, rocket and sun blushed tomatoes with pommes frites and salad

**TARTE FEUILLETEE, TOMATE ET FROMAGE DE CHEVRE** £8.50

FROMAGE DE CHEVRE

Tomatoes, spinach and melted goat's cheese on a puff pastry base

**GRILLADE DE THON FRAIS, PIPERADE** £13.95

Grilled tuna steak with sautéed mixed peppers, olives and capers, drizzled with pine nut and basil oil.

Served with saffron rice

**FILET DE SAUMON GRILLE, POMME PUREE ET PISTOU** £11.95

Grilled fillet of Scottish salmon, basil and pine nut oil.

Served with mashed potatoes

**BROCHETTE DE GAMBAS** £13.50

Grilled king prawns, red peppers, onions and mushrooms

marinated with chilli, garlic and lemon.

Served with cous cous

**FILETS DE LOUP DE MER GRILLES, SALADE DE POUSSÉS D'ÉPINARD, SAUCE VIERGE** £14.25

Grilled fillets of sea bass, baby spinach salad with a tomato, herb and shallot salsa

tomato, herb and shallot salsa

**ALL INCLUSIVE CHILDREN'S MENU** £5.50

[WWW.BRASSERIECHEZGERARD.CO.UK](http://WWW.BRASSERIECHEZGERARD.CO.UK)

## Wines by the Glass

White Wines	175ml Glass	250ml Glass	500ml Carafe
LES FRERES, VIN DE PAYS DES COTES DE GASCOGNE	£3.00	£4.15	£8.10
CHARDONNAY, LE CAPRICE, VIN DE PAYS 2005/6	£3.95	£5.45	£10.65
SANCERRE, LES COLLINETTES, JOSEPH MELLOTT 2005/6	£6.25	£8.60	£16.95
PETIT CHABLIS, J.MOREAU ET FILS 2005/6	£6.25	£8.60	£16.95
Red Wines			
CAVE DE MASSE ROUGE	£3.00	£4.15	£8.10
MERLOT, LE CAPRICE, VIN DE PAYS D'OC 2005/6	£3.90	£5.30	£10.25
BOURGOGNE PINOT NOIR, MARIE-LOUISE PARISOT 2005/6	£5.50	£7.50	£14.70
CHATEAU DES ANNEXEAUX, LANDE DE POMEROL 2003/4	£6.90	£9.50	£18.50
Rosé Wine			
CABERNET ROSE, PAYS D'OC, AIMERY 2005/6	£3.90	£5.30	£10.25
Dessert Wine	100ml Glass		
MUSCAT DE BEAUMES, CAVE DES VIGNERONS NV	£4.75		
Port	100ml Glass		
GRAHAM'S, LATE BOTTLED VINTAGE 1998/9	£3.95		
Champagne	125ml Glass		
BOUCHE PERE ET FILS, CUVÉE RESERVEE BRUT NV	£5.50		

## CHAMPAGNES

BOUCHE PERE ET FILS, CUVÉE RESERVEE BRUT NV	£29.50
LANSON BLACK LABEL BRUT NV	£35.00
PIPER HEIDSEICK ROSE SAUVAGE BRUT NV	£39.00
BOLLINGER SPECIAL CUVÉE BRUT NV	£49.00
VEUVE CLICQUOT VINTAGE RESERVE 1999	£59.00

## White Wines

Light Crisp and Refreshing	
LES FRERES, VIN DE PAYS DES COTES DE GASCOGNE	£11.95
SAUVIGNON BLANC LA CAMPAGNE, VIN DE PAYS D'OC 2005/6	£14.20
PINOT GRIGIO, CORTE VIGNA, PROVINCIA DI PAVIA 2005/6	£14.95
CHARDONNAY, LE CAPRICE, VIN DE PAYS D'OC 2005/6	£15.60
MUSCADET DE SEVRE ET MAINE SUR LIE, DOMAINE DE LA JOUSSELINIERE, GILBERT CHON 2005/6	£16.20
Aromatic and Fragrant	
VIOGNIER LA CAMPAGNE, VIN DE PAYS D'OC, 2005/6	£15.95
TOURAIN SAUVIGNON, DOMAINE DES JARRIERES 2004/5	£16.60
PINOT BLANC, LES ECUMES, RIBEAUVILLE 2004/5	£18.60
SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND 2006/7	£24.00
SANCERRE, LES COLLINETTES, JOSEPH MELLOTT 2005/6	£24.50
Soft and Round	
GAVI DI GAVI, CASCINA LA TOLEDANA, VILLA LANATA, ITALY 2005/6	£23.00
SAINT-VERAN, DOMAINE BOIS DE FEE, LOUIS JADOT 2005/6	£23.70
PETIT CHABLIS, J.MOREAU ET FILS 2005/6	£24.50
POUILLY-FUME, CUVÉE DU TRONCSEC, JOSEPH MELLOTT 2004/5/6	£25.50
Rich and Full	
ERRAZARIZ CHARDONNAY, CASABLANCA VALLEY, CHILE 2006/7	£18.00
BAROSSA VALLEY ESTATE CHARDONNAY, AUSTRALIA 2004/5	£25.50
POUILLY FUISSE, E.LORON ET FILS 2004/5/6	£34.00
MEURSAULT, MARIE-LOUISE PARISOT 2003/4	£43.00
Rosé Wines	
CABERNET ROSE, VIN DE PAYS D'OC, AIMERY 2005/6	£15.00
VENDANGE WHITE ZINFANDEL, CALIFORNIA	£16.00
CHATEAU DE BEAULIEU, COTEAUX D'AIX EN PROVENCE 2005/6	£18.00

## Red Wines

Light, Soft and Fruity	
CAVE DE MASSE ROUGE	£11.95
CABERNET SAUVIGNON LE CAPRICE, VIN DE PAYS D'OC 2004/5	£13.50
MERLOT, LE CAPRICE, VIN DE PAYS D'OC 2005/6	£15.00
BEAUJOLAIS-VILLAGES, FRANCOIS NOBLECOUR 2005/6	£17.50
MACON SUPERIEUR, FRANCOIS NOBLECOUR NV	£18.95
FLEURIE, DOMAINE DE PRION, E. LORON ET FILS 2005/6	£23.50
Spicy, Peppery and Warming	
SYRAH, FORTANT DE FRANCE, VIN DE PAYS D'OC 2005/6	£14.40
MINERVOIS, CHATEAU REMAURY 2003/4	£16.50
ETCHART PRIVADO MALBEC CABERNET 2006/7	£18.00
COTES DU RHONE-VILLAGES, RASTEAU, DOMAINE DE LA COMBE DIEU 2003/5	£21.40
CROZES-HERMITAGE, A.OGIER ET FILS 2003/4	£24.20
CHATEAUNEUF-DU-PAPE, CAVES SAINT-PIERRE 2005/6	£29.50
Smooth and Round	
CHATEAU MONTCABRIER, BORDEAUX SUPERIEUR 2000/1	£19.50
BOURGOGNE PINOT NOIR, MARIE-LOUISE PARISOT 2005/6	£21.50
MERCUREY, DOMAINE SUREMAIN 2004/5	£23.50
RIOJA RESERVA, MARQUES DE MORANO, SPAIN 2001/2/4	£25.50
COTE DE NUITS-VILLAGES, MARIE-LOUISE PARISOT 2005/6	£27.00
SANTENAY, LOUIS JADOT 2000/1	£36.00
Rich and Full Bodied	
CHATEAU LA FLEUR PLAISANCE, MONTAGNE ST-EMILION 2003/4	£22.00
CHATEAU LAMOTHE-CISSAC, CRU BOURGEOIS 2001/2	£24.00
BAROSSA VALLEY ESTATE SHIRAZ, AUSTRALIA 2003/4	£25.50
CHATEAU DES ANNEXEAUX, LANDE DE POMEROL 2003/4	£27.50
CHATEAU NOTTON, MARGAUX 2004/5	£37.00
DESSERT WINES	
MUSCAT DE BEAUMES, DE VENISE	£16.00
Rich and concentrated with citrus fruit flavours, this is the most famous of the Vins Doux Naturels, produced from the Muscat grape	
SAUTERNES LES GARONNELLES, LUCIEN LURTON ET FILS	£18.95
The labour intensive method of hand-picking individual botrytis affected grapes produces this rich and luscious honey scented wine with light fresh citrus flavours	
PORT	
Whether it is the light, soft and plummy Later Bottled Vintage from Graham's or the intense fruity vintage Port from the top quality house Dow, Port makes an excellent partner for cheese and chocolate desserts as well as on its own	
GRAHAM'S LATE BOTTLED VINTAGE 2000	£28.00
DOW, QUINTA DO BOMFIM 1996	£37.00
PLEASE NOTE THAT SOME OF THE VINTAGES OF OUR WINES MAY VARY	