

# BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

## SNACKS RAPIDES

LIGHTER MEALS PERFECT ANYTIME

<b>Poulet baguette</b> Grilled chicken baguette with salad and frites	<b>8.95</b>	<b>Croquette de poisson</b> Smoked haddock, spinach and Gruyère fish cake with salad and frites	<b>9.95</b>
<b>Crêpe aux champignons</b> Breton pancake filled with sautéed button mushrooms and Gruyère cheese with salad and frites	<b>8.50</b>	<b>Saumon baguette</b> Poached salmon and mayonnaise baguette with salad and frites	<b>8.95</b>
<b>Steak baguette</b> Steak baguette with salad and frites	<b>9.95</b>	<b>Plateau brasserie</b> Bayonne ham, smoked ham, coarse pork pâté and Normandy Brie served with baguette, caramelised onion relish and pickled gherkins – ideal to share	<b>9.95</b>
<b>Croque Monsieur</b> Ham and Gruyère toasted cheese sandwich with salad and frites	<b>7.95</b>	<b>Brie baguette</b> Brie, mushroom and sun blushed tomato baguette with salad and frites	<b>8.50</b>
<b>Croque Madame</b> Ham and Gruyère toasted sandwich topped with a fried free range egg, served with salad and frites	<b>8.95</b>		

## HORS D'OEUVRES

STARTERS AND LIGHT DISHES

<b>Soupe à l'oignon</b> French onion soup with Gruyère cheese croûtons	<b>5.50</b>	<b>Petite friture</b> Crispy fried squid with caper mayonnaise	<b>6.95</b>
<b>Champignon farci</b> Roasted field mushroom topped with buttered spinach and a poached free range egg, glazed with a creamy cheese sauce	<b>5.95</b>	<b>Escargots</b> Burgundy snails baked in a garlic and parsley butter	<b>six 5.50 / twelve 8.95</b>
<b>Gravadlax</b> Pepper and dill cured salmon with a sweet mustard and cucumber garnish	<b>6.50</b>	<b>Pâté de campagne</b> Coarse pork pâté served with baguette and pickled gherkins	<b>5.95</b>
<b>Crevettes à l'ail</b> Tiger prawns sautéed in garlic butter, parsley and fresh tomato with toasted baguette	<b>6.95</b>	<b>Camembert chaud</b> Mature Camembert baked in the box with baguette, celery and caramelised onion relish	<b>8.95</b>
		<b>Pour grignoter</b> A selection of nuts or olives	<b>2.45</b>

## SALADES

SALADS WITH A FRESH FRENCH TWIST

<b>Niçoise</b> A classic salad of flaked tuna, free range egg, new potatoes, plum tomatoes, French beans, olives and anchovies with Dijon vinaigrette	<b>5.50 / 9.95</b>	<b>Chèvre chaud</b> Grilled goat's cheese on baguette croûtons with roasted vegetables, beetroot and mixed leaves	<b>5.50 / 9.95</b>
<b>Poulet et lardons</b> Roast chicken salad with hot bacon lardons, shallots, croûtons, French beans and Dijon vinaigrette	<b>5.50 / 10.95</b>		

## POISSONS

ALL OUR FISH IS SUSTAINABLY SOURCED

<b>Filet de loup</b> Grilled sea bass fillets with a baby spinach salad and a tomato, herb and shallot salsa	<b>13.95</b>	<b>Saumon grillé</b> Grilled salmon fillet on mustard mashed potato with creamed leeks	<b>12.95</b>
<b>Truite aux amandes</b> Pan-fried rainbow trout with toasted almonds, spring onions and lemon served with new potatoes	<b>10.95</b>	<b>Marmite de poissons</b> Creamy casserole of scallops, prawns, salmon and cod served with mashed potato	<b>13.50</b>



Some of our items may contain traces of nuts

# BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

## PLATS BRASSERIE

OUR FRENCH BRASSERIE FAVOURITES

<b>Le demi poulet</b> Half a grilled corn-fed chicken sprinkled with herbs, served with pommes frites and your choice of sauce: garlic butter, lemon and thyme or honey and mustard <i>Our demi poulet is from a traditional French breed, the Cou Nu and is sourced from Les Fermiers Landais. The chickens are free to roam and enjoy a natural diet</i>	<b>12.95</b>	<b>Boeuf bourguignon</b> Beef braised in red wine with bacon lardons, mushroom, carrots and herbs served with mashed potato - a French classic	<b>13.95</b>
<b>Les tajines du Maroc</b> French Moroccan casseroles gently simmered in fragrant spices and traditionally served with buttered couscous		<b>Confit de canard</b> Crispy duck leg confit served with sautéed potatoes and honey-glazed carrots	<b>13.50</b>
<b>TAJINE D'AGNEAU</b> Lean cuts of lamb braised with raisins, roasted onions, butter beans, cinnamon and ginger	<b>14.95</b>		
<b>TAJINE DE LEGUMES</b> Root vegetables, lemon, coriander and pulses	<b>10.95</b>		
<b>Coq au vin</b> Roasted chicken suprême with sautéed mushrooms, bacon lardons and a rich red wine sauce on mashed potato with savoy cabbage	<b>12.95</b>		
<b>Tagliatelle aux champignons</b> Wild mushroom tagliatelle in a cream, garlic and parsley sauce	<b>10.95</b>		

### Les moules **6.75 / 12.75**

Brasserie Gérard's famous fresh mussels and frites, choose from three sauces

- MARINIÈRE  
Shallots, white wine, cream and parsley
- PROVENÇALE  
Chopped tomatoes, garlic and white wine
- BRETONNE  
White wine, cream and chopped leeks

## GRILLADES

ALL OUR STEAKS ARE 21 DAYS MATURED

All steaks are served with pommes frites, new potatoes or salad		<b>Gérard burger</b> 100% pure beef burger grilled and served on a bun with tomato relish, pickles, plum tomato and lettuce, served with pommes frites	<b>10.95</b>
<b>Onglet (9oz)</b> Traditional French cut of steak, best served rare	<b>13.50</b>	with smoked bacon and Gruyère cheese	<b>11.95</b>
<b>Entrecôte (8oz)</b> Sirloin steak	<b>16.95</b>	with red onions, jalapeño peppers and Gruyère cheese	<b>11.95</b>
<b>Le filet (7oz)</b> Prime fillet steak	<b>18.95</b>	<b>Poulet burger</b> Chargrilled chicken burger with melted Brie, caramelised onion relish, pickles, plum tomato and lettuce, served with pommes frites	<b>11.95</b>
<b>Chateaubriand (18oz)</b> Prime head of the fillet for two, sliced and served on a wooden board	<b>for two 39.95</b>	<b>Tranche de gigot</b> Grilled leg of lamb with dauphinoise potatoes and French beans	<b>12.95</b>
<i>Add Béarnaise or peppercorn sauce for 1.95</i>			

## ACCOMPAGNEMENTS

SIDES TO COMPLEMENT YOUR MEAL

Toasted garlic baguette	<b>2.95</b>	Buttered French beans	<b>2.95</b>
with Gruyère cheese	<b>3.95</b>	Seasonal vegetables	<b>3.75</b>
French fries	<b>medium 2.75 / large 3.75</b>	Mixed salad	<b>2.95</b>
Mashed potato	<b>2.75</b>	Grilled field mushrooms	<b>2.75</b>
New potatoes roasted with rosemary	<b>2.75</b>	Savoy cabbage	<b>2.75</b>
Dauphinoise potatoes	<b>2.50</b>		



Prices are inclusive of VAT. Service is at your discretion and all gratuities go to our staff. For credit card tips a small charge of 10% is retained to cover administration costs. For groups of 6 or more we ask for a discretionary 10% service charge, whether you decide to include it or not is entirely up to you.