

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

VALENTINE'S MENU

3 COURSES AND COFFEE 24.95

Why not share two glasses of
Piper-Heidsieck Champagne for £10?

STARTERS

Camembert chaud et crudités (to share)

Mature baked Camembert served with a caramelised red onion relish, celery, apples and freshly baked baguette to dip

Soupe du jour

Tomato and basil soup

Salade d'avocat au crabe

Avocado and crab served on a crispy salad with lemon and dill

Terrine de porc

Rustic pork pâté served with pickled gherkins and freshly baked baguette

MAIN COURSES

Pavé de rumpsteak

Rump steak served with a wild mushroom sauce and creamy mashed potato

Filet de saumon

Seared salmon fillet on a bed of Julienne vegetables and new potatoes, drizzled with pesto

Poulet rôti

Roasted chicken fillet wrapped in Bayonne ham served with a red wine sauce, savoy cabbage and Dauphinoise potatoes

Tarte aux épinards et au chèvre

Puff pastry tart topped with goat's cheese, buttered spinach and sweet red onion

DESSERTS

Assiette de desserts (to share)

Mini vanilla crème brûlée, dark chocolate mousse and tangy lemon tart

Tarte Tatin

Hot upside down caramelised apple tart served with crème fraîche

Fraises au chocolat

Fresh strawberries with vanilla dairy ice cream topped with hot chocolate sauce

FILTER COFFEE

Available 13th and 14th February only.
Minimum order two people.