

# BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

## DESSERTS

A SELECTION OF DELIGHTS

<b>Tarte au citron</b> Lemon tart with crème fraîche and raspberry purée	<b>5.50</b>
<b>Gaufre chaude</b> Hot Belgian waffle with vanilla dairy ice cream and hot chocolate fudge sauce	<b>5.50</b>
<b>Crème brûlée</b> Our famous creamy egg and vanilla custard with a caramelised sugar crust	<b>5.50</b>
<b>Crêpes Suzette</b> Light pancakes in a caramelised sugar, orange and brandy sauce, served with vanilla dairy ice cream	<b>5.95</b>
<b>Le plateau de fromages</b> Roquefort Papillon, goat's cheese and mature Comté with baguette or cheese biscuits and grapes	<b>7.50</b>
<b>Cheesecake au café</b> Creamy vanilla and coffee cheesecake with chocolate chips and chocolate sauce	<b>5.50</b>
<b>Choix de sorbets et glaces</b> A choice of lemon, strawberry or mango fresh fruit sorbet or vanilla, bitter chocolate or coffee dairy ice cream	2 scoops <b>3.95</b> 3 scoops <b>4.50</b>
<b>Fondant au chocolat</b> Warm dark chocolate fondant with vanilla ice cream	<b>5.95</b>
<b>Assiette de fruits</b> Fresh mango with strawberry sorbet	<b>4.95</b>
<b>Poire belle Hélène</b> Warm poached pear with vanilla ice cream, chocolate sauce, whipped cream and toasted almonds	<b>5.95</b>
<b>Tarte tatin</b> Hot upside down caramelised apple tart with vanilla dairy ice cream	<b>5.95</b>

Some of our items may contain traces of nuts.

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## DESSERT WINES

THE PERFECT END TO A MEAL

<b>Muscat de Beumes de Venise</b> 100ml glass <b>5.25</b> Distinctive aromas of orange blossom and elderflower 375ml bottle <b>18.50</b>
<b>Sauternes les Garonnelles, Lucien Lurtonet fils, 2006</b> 375ml bottle <b>21.00</b> A combination of heavenly honeyed lemon and lime flavours

## BEVERAGES

A RANGE OF HOT AND COLD DRINKS

<b>Fruit juices</b> Cranberry, apple, pineapple, tomato or grapefruit	<b>2.30</b>
<b>Freshly squeezed orange juice</b>	<b>2.40</b>
<b>Spring water</b> Still or sparkling - 750ml bottle	<b>3.35</b>
<b>Cappuccino</b> Espresso with foamed milk	<b>2.25</b>
<b>Latte</b> Espresso with steamed milk	<b>2.25</b>
<b>Café filtre</b> Filtered coffee	<b>1.95</b>
<b>Espresso</b> A dark, rich shot	single <b>1.95</b> double <b>2.25</b>
<b>Macchiato</b> Steamed milk with espresso topped with foamed milk	<b>2.25</b>
<b>Mocha</b> Espresso with chocolate flavoured steamed milk	<b>2.25</b>
<b>Chocolat chaud</b> Hot chocolate	<b>2.35</b>
<b>Thés</b> Breakfast, Earl Grey, jasmine, camomile, peppermint, iced tea	<b>1.95</b>
<b>Add a liqueur to our fine coffee</b> Choose from Amaretto, Tia Maria, Sambuca, Grand Marnier, Brandy, Whisky and many more	<b>4.95</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.