

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

NEW YEAR'S EVE MENU 34.95

Glass of Codorniu Cava
Served with smooth salmon mousse

Terrine de foies de volaille
Chicken liver and thyme paté

Avocat et crevettes
Avocado and Atlantic prawns with a Cognac mayonnaise served on a crunchy salad

Fritôt de Camembert
Mature Camembert rolled in hazelnuts and breadcrumbs with a chicory and apple salad

Gravadlax de saumon
Home cured salmon garnished with cucumber and radish
in a sweet mustard mayonnaise

Magret de canard
Roasted Barbary duck breast with a prune and Armagnac sauce,
served with mashed potatoes and French beans

Pavé de rumpsteak
Grilled rump steak with pommes frites and Béarnaise sauce

Filet de loup
Grilled fillet of sea bass on melted leeks and a tarragon, chervil and
shallot salsa served with new potatoes

Brioche beurrée aux champignons
Butter brioche filled with sautéed wild mushrooms and roasted pistachios
in a cream and white wine sauce

Tarte au citron
French lemon tart, crème fraîche and blackcurrant purée

Dame blanche
Vanilla ice cream topped with hot chocolate sauce and vanilla whipped cream

Bombe glacée
Dark chocolate and Cointreau ice cream bomb, dusted with
cocoa powder and toasted almonds

Café
Filter coffee

Prices are inclusive of VAT. Service is discretionary, but a recommended 10% will be added to your bill for parties of 6 or more.

BRASSERIE GÉRARD

SIMPLE FRENCH FOOD

NEW YEAR'S EVE MENU & ENTERTAINMENT 44.95

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Served with smooth salmon mousse

Terrine de foies de volaille
Chicken liver and thyme paté

Avocat et crevettes
Avocado and Atlantic prawns with a Cognac mayonnaise served on a crunchy salad

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