

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

MENU

LES HUITRES

Les huîtres Fines de Claire £9.95, £19.95
Six or twelve "fines de Claire" oysters served with shallot vinegar

HORS D'OEUVRES

Soupe à l'oignon Traditional French onion soup with Gruyère cheese croûtons	£4.95	Escargots de Bourgogne A dozen Burgundy snails baked in garlic butter - simple and traditional	£7.25
Terrine de campagne au poivre vert Coarse pork and chicken liver pâté with green peppercorns and brandy, served with toasted Pavé Pérène bread and pickled gherkins	£5.75	Camembert d'Isigny au four Mature camembert baked in its box, served with mini baguettes and celery sticks	£7.75
Salade de chèvre chaud Grilled goat's cheese, grapes, glazed red onions and mixed leaves	£5.95	Gratin de crabe 'Thermidor' Creamy crab gratin in a rich mustard and brandy sauce, glazed with cheese	£8.95
Gravadlax Norvégien Our own cured salmon with dill, beetroot and cucumber salad	£6.75	Salade de noix de St Jacques, petites tomates, fines herbes et pistou Grilled king scallops with mixed leaves, baby plum tomatoes, fresh herbs and pine nut dressing	£10.75
Asperges vinaigrette ou beurre au Normand Warm asparagus tips served with French dressing or hot Normandy butter	£6.75	Le bouquet de crevettes mayonnaise Eight large cooked crevettes served with lemon mayonnaise	£11.50
La petite Niçoise A classic Niçoise salad with grilled tuna, hard boiled egg, green beans, plum tomatoes, new potatoes, black olives, fresh anchovies and mixed leaves in a garlic vinaigrette	£6.95	Tranche de foie gras "Laffite" poêlée aux figues et porto Slice of fresh foie gras, pan fried and served with roasted figs and port sauce	£11.75

GRILLADE DE BŒUF

"The best steak-frites this side of Paris"

Onglet 9oz (255 grams) This is succulent and full-flavoured, a French cut, best served rare	£12.50	Hamburger Rossini 100% Pure prime beef burger topped with pan fried foie gras	£15.95
Steak de paleron 9oz (255 grams) "Feather blade" steak, a unique and tender shoulder cut with an intense flavour	£13.95	Pavé d'entrecôte 9oz (255 grams) Prime boneless rib eye steak	£17.95
Pièce du boucher 24oz (675 grams) For the real carnivores, a favourite, succulent continental cut of rump, grilled with herbs, served sliced on a board for two	per person £14.75	Entrecôte 9oz (255 grams) Prime sirloin	£18.50
Pavé de rumpsteak 9oz (255 grams) Rump steak, rich and rewarding, a French bistro classic	£14.95	Côte de bœuf 25oz (700 grams) 700 grams prime rib eye steak on the bone for two	per person £19.75
Steak tartare Seasoned raw fillet steak with a free range egg yolk	£15.95	Chateaubriand 18oz (500 grams) 500 grams of prime fillet head for two	per person £21.95
		Filet 9oz (255 grams) Prime fillet	£22.50

We use some of the world's finest prime pasture reared beef. All steaks are served with freshly prepared Maris Piper pommes frites or new potatoes and Béarnaise sauce or pepper sauce

LES AUTRES VIANDES

*Poulet grillé, jus de rôti Simply grilled corn fed 'Perigord' chicken with Provençal herbs and chicken jus	£11.50
Confit de canard aux pommes sarladaise Duck confit with sautéed potatoes, braised onions and thyme	£12.95
Boeuf Bourguignon Braised beef in Syrah red wine with sautéed button onions, button mushrooms, smoked lardons and chantenay carrots	£13.95
Foie de veau grillé au lard, pomme mousseline Grilled calf liver and grilled smoked bacon served with mashed potato	£14.25
*Paillard de veau Grilled French veal escalope with fresh lemon	£16.95
Grillade d'agneau et légumes grillés Grilled lamb cutlet, medallion and lamb sausage with grilled summer vegetables and rosemary	£16.95
*Medaillons de boeuf poêlés, champignon et sauce Béarnaise Pan fried medallions of beef with grilled flat mushrooms, glazed with Béarnaise sauce *Served with freshly prepared Maris Piper pommes frites or new potatoes	£18.25

LES LEGUMES

Pommes frites Chipped Maris Piper potatoes	£3.25
Pommes nouvelles New potatoes	£3.25
Tomates grillées Grilled vine tomatoes	£3.25
Pommes purée Mashed potatoes	£3.25
Haricots verts French beans	£3.25
Champignons de Paris Sautéed Paris mushrooms	£3.25
Epinards au beurre Sautéed fresh spinach, butter and nutmeg	£3.95
Mange tout, brocoli, épinards Mange tout, broccoli, spinach	£4.75

SALADES

Salade verte Green salad	£3.25
Salade mixte Mixed salad	£3.25
Salade d'accompagnement Mixed green salad, garlic croûtons and warm bacon lardons	£3.25
Salade de tomates et oignons Tomato and onion salad	£3.25

LES POISSONS ET VEGETARIENS

Tarte feuilletée à la tomate, fromage de chèvre et pistou A thin mustard and tomato puff pastry tart, topped with melted goat's cheese and served with basil dressing	£10.95
Brioche beurre aux champignons des bois et noix de cajou Warm butter brioche with sautéed wild mushrooms and cashew nuts in a cream and white wine sauce	£11.95
*Délice de saumon grillé à la peau Grilled fillet of 'blue chip' Scottish salmon with roasted plum tomato dressing	£12.95
Marmite de poissons et crustacés Panaché of monkfish, salmon, prawns, queen scallops and mussels cooked in a cream and white wine velouté	£13.95
Filet de cabillaud, Bohémienne de légumes Roasted cod fillet with freshly sautéed ratatouille and basil mash	£14.75
Crêpes de homard aux épinards, sauce Nantua Light pancake filled with lobster, prawns and crab in a lobster and brandy sauce served with buttered spinach	£14.95
Filets de dorade rôtis à l'ail et citron, petits artichauts Roasted fillets of sea bream studded with garlic and lemon served with braised baby artichokes, a light butter sauce and fresh thyme	£15.95
Filets de loup rôtis, beurre de tomate et courgettes à l'échalote Roasted fillets of sea bass with cherry tomato butter sauce, grilled courgettes and roasted shallots *Served with freshly prepared Maris Piper pommes frites or new potatoes	£17.25

Our chefs prepare delicious Plats du Jour.
Please check with your waiter for today's specials.

SALADES COMPOSEES

Salade de volaille rôtie au miel de lavande, vinaigrette à l'huile de noix Roasted suprême of corn fed chicken with lavender honey, served chilled on mixed leaves tossed in walnut oil	£11.50
La grande Niçoise A classic Niçoise salad with grilled fresh tuna steak, hard boiled egg, green beans, plum tomatoes, new potatoes, black olives, fresh anchovies and mixed leaves in a garlic vinaigrette	£13.75
Salade de noix de St Jacques, petites tomates aux fines herbes Grilled king scallops, tossed mixed leaves and roasted pine nuts, baby plum tomatoes, fresh herbs and extra virgin olive oil	£15.50

STYLISH PRIVATE DINING ROOMS AVAILABLE IN SELECTED CHEZ GÉRARD SITES WITH NO ROOM HIRE CHARGE. PLEASE ASK AT RECEPTION FOR DETAILS.

There is a cover charge of £1.75, which includes freshly baked French baguette, Pavé Pérène bread, anchovy butter and French butter, marinated olives and toasted salted nuts. Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill. Cheques are accepted if accompanied by a valid cheque card subject to status.

WINES BY THE GLASS

	175ml Glass	250ml Glass	500ml Carafe
∞ WHITE WINES			
Les Frères, Vin de Pays des Cotes de Gascogne	£3.45	£4.70	£9.20
Chardonnay Le Caprice, Vin de Pays 2006	£4.50	£6.00	£11.80
Sancerre, Les Collinettes, Joseph Mellot 2006	£6.95	£9.50	£18.70
Chablis, Paul Deloux, 2006	£6.95	£9.50	£18.70
∞ RED WINES			
Cave de Massé Carignan Merlot	£3.45	£4.70	£9.20
Merlot, Le Caprice, Vin de Pays d'Oc 2006	£4.50	£5.95	£11.60
Bourgogne Pinot Noir, Marie-Louise Parisot 2006	£6.00	£8.20	£16.00
Château des Annereaux, Lalande de Pomerol 2003/4	£7.50	£10.40	£20.30
∞ ROSÉ WINES			
Cabernet Rosé, Pays d'Oc, Aimery 2005/6	£4.30	£5.90	£11.50
∞ CHAMPAGNE			
Bouché Père et Fils, Cuvée Reservée Brut NV	£5.95		
Piper Heidsieck Brut NV	£6.95		

CHAMPAGNES

Bouché Père et Fils, Cuvée Reservée Brut NV	£32.50
Piper Heidsieck Brut NV	£38.00
Bollinger Special Cuvée Brut NV	£50.00
Veuve Clicquot Vintage Reserve 1999	£60.00
Taittinger Comte de Champagne Blanc de Blancs Brut 1998	£95.00
Dom Perignon Brut 1999	£122.50
Piper Heidsieck Rosé Sauvage Brut NV	£40.00

WHITE WINES

∞ LIGHT CRISP AND REFRESHING	
Les Frères, Vin de Pays des Côtes de Gascogne	£13.75
Sauvignon Blanc La Campagne, Vin de Pays d'Oc 2006	£15.95
Chardonnay, Le Caprice, Vin de Pays 2006	£17.30
Muscadet de Sèvre et Maine Sur Lie, Domaine de la Jousseinière, Gilbert Chon 2006	£18.00
Macon Blanc Villages, Beauvernon, Thorin 2006	£19.95
∞ AROMATIC AND FRAGRANT	
Viognier La Campagne, Vin de Pays d'Oc, 2006	£17.95
Touraine Sauvignon, Domaine Trotignan 2006	£18.50
Pinot Blanc, Les Ecumes, Ribeaupillé 2005/6	£20.60
Riesling, Cave Vinicole Ribeaupillé 2005/6	£22.80
Sancerre, Les Collinettes, Joseph Mellot 2006	£27.50
Private Bin Sauvignon Blanc, Villa Maria, Marlborough, New Zealand 2006/7	£28.00
∞ SOFT AND ROUND	
Cullinan View Chenin Blanc, South Africa 2006/7	£14.95
Gavi di Gavi, Cascina La Toledana, Villa Lanata, Italy 2006	£26.00
Saint-Véran, Domaine Bois de Fée, Louis Jadot 2004/5	£26.00
Chablis, Paul Deloux 2006	£27.50
Pouilly-Fumé, Cuvée du Troncsec, Joseph Mellot 2005/6	£28.50
Chablis 1er Cru, Vaucoupin, Domaine Molousson 1999/2000	£36.00
∞ RICH AND FULL	
Errazuriz Chardonnay, Casablanca Valley, Chile 2006/7	£19.50
Pouilly-Fuissé, E.Loron et Fils 2005/6	£38.00
Meursault, Marie-Louise Parisot 2005/6	£46.50
Puligny Montrachet, Louis Jadot 2000/1	£62.00
∞ ROSÉ WINES	
Cabernet Rosé, Vin de Pays d'Oc, Aimery 2006	£16.95
Château de Beaulieu, Côteaux d'Aix en Provence 2006	£19.95
Sancerre Rosé, Joseph Mellot 2005/6	£28.00

RED WINES

∞ LIGHT, SOFT AND FRUITY

Cave de Massé Carignan Merlot	£13.75
Cabernet Sauvignon Le Caprice, Vin de Pays d'Oc 2005/6	£15.00
Merlot, Le Caprice, Vin de Pays d'Oc 2006	£16.95
Beaujolais-Villages, La Perdrisette, Thorin 2006	£19.50
Brouilly, Domaine des Dames de la Roche 2005/6	£24.00
Fleurie, Domaine de Prion, E. Loron et Fils 2005/6	£26.00

∞ SPICY, PEPPERY AND WARMING

Shiraz, Fortant de France, Vin de Pays d'Oc 2006	£15.50
Minervois, Château Remaury 2003/4	£17.95
Etchart Privado Malbec Cabernet 2006	£19.50
Côtes du Rhône-Villages, Rasteau, Domaine de la Combe Dieu 2005/6	£23.50
Crozes-Hermitage, Comtes de Raybois, A Ogier et Fils 2003/4	£27.00
Châteauneuf-du-Pape, Caves Saint-Pierre 2005/6	£32.00

∞ SMOOTH AND ROUND

Château Montcabrier, Bordeaux Superieur 2000/1	£21.50
Bourgogne Pinot Noir, Marie-Louise Parisot 2005/6	£23.50
Rioja Reserva, Marques de Morano, Spain 2001/2	£26.00
Mercurey, Domaine Suremain 2004/5	£26.00
Côte de Nuits-Villages, Marie-Louise Parisot 2005/6	£29.50
Nobilo Icon Pinot Noir, Marlborough, New Zealand 2005	£35.00
Chassagne Montrachet, Louis Jadot 2000/1	£42.00
Gevrey-Chambertin, Louis Jadot 2000/1	£53.00

∞ RICH AND FULL BODIED

Cabernet Sauvignon, Errazuriz, Aconcagua Valley, Chile 2006	£21.00
Château La Fleur Plaisance, Montagne St-Emilion 2003/4	£24.00
Shiraz, Barossa Valley Estate, Australia 2002/4	£25.00
Château Lamothe-Cissac, Cru Bourgeois 1999/2002	£26.00
Château des Annereaux, Lalande de Pomerol 2003/4	£30.00
Château Notton, Margaux 2004/5	£40.00
Château Teyssier, Grand Cru St Emilion 2004/5	£47.00
Château Haut Bages Averous, Pauillac, 2nd wine of Château Lynch Bages 1998	£65.00

SELECTION OF HALF BOTTLES

∞ RED

Bourgogne Pinot Noir, Marie-Louise Parisot 2005/6	£12.95
Château Lamothe-Cissac, Cru Bourgeois 2005/6	£13.95

∞ WHITE

Sancerre, Les Collinettes, Joseph Mellot 2005/6	£14.50
Chablis, Paul Deloux 2005/6	£14.50

PLEASE NOTE THAT THE VINTAGES OF SOME OF OUR WINES MAY VARY