

FAMOUS FOR CLASSIC FRENCH FOOD  
FOR OVER THIRTY YEARS

# CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

## A LA CARTE

### HUITRES

**Les huîtres Fines de Claire** per oyster, min three **2.00**  
 Our oysters are from the Marrennes region in France where the finest oysters are produced and finished at sea for a minimum of three weeks for their unique flavour  
 Served with shallot vinegar

**six 10.95**  
**twelve 19.95**

### HORS D'OEUVRES

**Soupe à l'oignon** **5.95**  
 Traditional French onion soup with Gruyère cheese croûtons

**Plateau de charcuterie** **7.95**  
 A selection of cold cured meats served with pavé pérène sourdough bread, freshly baked baguette, pickled gherkins and onion relish

**Gravadlax de saumon** **8.95**  
 Home-cured salmon with dill, garnished with cress and radish in a whole grain mustard mayonnaise

**Foie de canard** **7.50**  
 Smooth duck liver pâté served with pavé pérène sourdough bread and caramelised onion relish

**Gnocchis à la Parisienne** **6.95**  
 Choux pastry gnocchi with sautéed wild mushrooms baked in a creamy Mornay sauce

**Salade de chèvre chaud** **7.50/12.95**  
 Grilled goat's cheese on a warm tomato and thyme salad, dressed with vinaigrette

**Moules marinières** **6.95**  
 Shetland Island rope-grown mussels cooked in white wine, parsley and shallots

**Asperges Mimosa** **7.95**  
 Steamed asparagus with chopped free range egg mayonnaise

**Escargots de Bourgogne** **six 5.95**  
**twelve 10.95**  
 Burgundy snails baked in garlic and parsley butter

**Coquilles St Jacques** **10.95**  
 Seared King scallops with mixed leaves and herbs tossed in basil oil

**Salade Champenoise** **6.95**  
 Endive salad of sautéed smoked lardons, potato and spring onion, topped with a poached free range egg

**Crevettes sautées à l'ail** **9.95**  
 Whole gambas prawns sautéed in garlic, parsley and fresh tomato, served with warm baguette

### STEAKS We use the finest cuts of steak, matured for a minimum of 21 days to ensure exceptional flavour and tenderness

All grills are served with freshly prepared Maris Piper potato pommes frites, new potatoes or a side salad and grilled tomato Provençale

<b>Onglet 9oz</b> <span style="float: right;"><b>13.95</b></span> A succulent and full-flavoured French cut, best served rare	<b>Filet 8oz</b> <span style="float: right;"><b>22.95</b></span> Prime fillet	<b>Chateaubriand 18oz</b> <span style="float: right;"><b>49.95</b></span> Chez Gérard's famous and succulent best cut of fillet. For two to share, served with Béarnaise sauce and unlimited pommes frites
<b>Pavé de rumpsteak 8oz</b> <span style="float: right;"><b>15.95</b></span> Rump steak, a rich and rewarding French bistro classic	<b>Entrecôte</b> <span style="float: right;"><b>8oz 18.95</b> <b>12oz 22.95</b></span> Rib eye steak off the bone	<b>A selection of sauces</b> <span style="float: right;"><b>1.50</b></span> Béarnaise sauce, green peppercorn sauce or Maitre d'Hôtel butter
<b>Steak tartare 8oz</b> <span style="float: right;"><b>17.95</b></span> Hand chopped and seasoned raw fillet steak, topped with a free range egg yolk	<b>T-Bone 16oz</b> <span style="float: right;"><b>32.95</b></span> Classic fillet and sirloin served on the bone	
	<b>Faux filet</b> <span style="float: right;"><b>8oz 19.95</b> <b>12oz 23.95</b></span> Prime sirloin	

### PLATS

<b>Poulet grillé</b> <span style="float: right;"><b>15.95</b></span> The Cou Nu breed from the Landes region has been enjoyed for centuries. These free-range chickens are rich and succulent from a healthy, natural diet. Simply grilled with herbs and served with pommes frites and chicken jus	<b>Selle d'agneau rôtie</b> <span style="float: right;"><b>18.95</b></span> Roast rump of lamb served with dauphinoise potato, French beans and red wine jus	<b>Filets de loup</b> <span style="float: right;"><b>16.95</b></span> Grilled sea bass fillets served with garlic and basil slow-baked plum tomatoes and sautéed new potatoes
<b>Limande-sole grillé</b> <span style="float: right;"><b>18.95</b></span> Whole grilled lemon sole served with new potatoes and a lemon butter sauce	<b>Saumon organique grillé</b> <span style="float: right;"><b>15.95</b></span> Fillet of organic salmon served with leeks, crushed new potatoes and a Boir Boudran sauce	<b>Confit de canard</b> <span style="float: right;"><b>15.95</b></span> Duck leg confit with potatoes sautéed with onion and lardons
<b>Paillard de veau</b> <span style="float: right;"><b>19.95</b></span> Free range French veal escalope grilled and served with pommes frites	<b>Crêpe de homard</b> <span style="float: right;"><b>15.95</b></span> A light pancake filled with lobster, prawns, crab and mushrooms in a creamy lobster sauce with sautéed spinach	<b>Filet de cabillaud</b> <span style="float: right;"><b>15.95</b></span> Roasted line-caught cod fillet served on sautéed courgettes and a creamy vermouth and sorrel sauce
<b>Boeuf Bourguignon</b> <span style="float: right;"><b>16.95</b></span> Braised succulent beef in Syrah red wine with button onions, button mushrooms, smoked lardons and chantenay carrots, served with buttery mashed potato	<b>Tarte feuilletée</b> <span style="float: right;"><b>11.95</b></span> Puff pastry tart with tomato and goat's cheese, drizzled with pistou and served with mixed leaves and pommes frites	<b>Salade Niçoise</b> <span style="float: right;"><b>13.95</b></span> Grilled line-caught tuna steak, hard boiled free-range egg, green beans, plum tomatoes, new potatoes, black olives, fresh anchovies and mixed leaves with Dijon vinaigrette
<b>Moules marinières</b> <span style="float: right;"><b>12.95</b></span> Shetland Island rope-grown mussels cooked in white wine, parsley and shallots, served with pommes frites	<b>Panaché de poissons</b> <span style="float: right;"><b>17.95</b></span> King scallops, gambas prawns, pollack and mussels cooked in a creamy saffron and white wine sauce, served with rice	<b>Salade de couscous à la provençale</b> <span style="float: right;"><b>12.95</b></span> Salad of couscous and pulses, beetroot, feta, carrots, little gem, tomato and mint topped with pine nuts, dressed with lemon and olive oil
	<b>Hamburger</b> <span style="float: right;"><b>12.95</b> <b>plain 10.95</b></span> 100% pure beef burger, chargrilled with smoked back bacon, melted Brie, pickled gherkins, beef tomato and relish, served with pommes frites	

### ACCOMPAGNEMENTS

<b>Selection de légumes</b> <span style="float: right;"><b>3.95</b></span> Sautéed mangetout, baby spinach and broccoli	<b>Epinards au beurre</b> <span style="float: right;"><b>4.50</b></span> Fresh spinach sautéed in butter and nutmeg	<b>Pommes purée</b> <span style="float: right;"><b>3.50</b></span> Mashed potato
<b>Salade verte</b> <span style="float: right;"><b>3.50</b></span> Green salad dressed with vinaigrette	<b>Pommes frites</b> <span style="float: right;"><b>3.50</b></span> Chipped Maris Piper potatoes	<b>Haricots verts</b> <span style="float: right;"><b>3.50</b></span> French beans
<b>Salade mixte</b> <span style="float: right;"><b>3.50</b></span> Mixed salad dressed with vinaigrette	<b>Pommes nouvelles</b> <span style="float: right;"><b>3.50</b></span> New potatoes	<b>Champignons de Paris</b> <span style="float: right;"><b>3.50</b></span> Sautéed button mushrooms
<b>Petits pois</b> <span style="float: right;"><b>3.50</b></span> French garden peas, little gem and baby onions		

There is a cover charge of £1.95 per person which includes freshly baked French 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. Some of our dishes may contain traces of nuts.