

## PLATS LEGERS

<b>Soupe du jour</b> Soup of the day served with baguette	5.95	<b>Salade de chèvre chaud</b> Grilled goat's cheese on a warm tomato and thyme salad, dressed with vinaigrette	7.50/12.95
<b>Croque monsieur</b> Gruyère cheese and premium ham toasted sandwich with pommes frites and salad	9.95	<b>Salade Niçoise</b> 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	13.95
<b>Croque madame</b> Croque monsieur topped with a fried free-range egg with pommes frites and salad	10.95	<b>Croquette de poisson</b> Smoked haddock, spinach and Gruyère cheese fishcake with tartare sauce, pommes frites and mixed salad	10.95
<b>Plateau de charcuterie</b> A selection of cold cured meats served with pavé pèrene sourdough bread, freshly baked baguette, pickled gherkins and onion relish	7.95	<b>Vegetarian burger</b> Grilled field mushroom with goat's cheese, rocket and sun-blushed tomato, served with pommes frites and Béarnaise sauce	10.95

## BAGUETTES

Filled French bread, served with pommes frites and mixed salad leaves

<b>Brie et tomates</b> A full flavoured soft French cheese with vine-ripened tomatoes and fresh basil	7.95	<b>Poulet à l'Italienne</b> Grilled chicken with a light basil mayonnaise, sliced vine tomatoes and buffalo mozzarella	8.95
<b>Jambon Gruyère</b> Ham and Gruyère cheese with a mild mustard mayonnaise	8.95	<b>Steak baguette</b> Sirloin steak with mustard and sautéed onions	12.95

## 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>Entrecôte</b> Rib eye steak off the bone	8oz 18.95 12oz 22.95	<b>Hamburger</b> 100% pure beef burger, chargrilled with smoked back bacon, melted Brie, pickled gherkins, beef tomato and relish, served with pommes frites	12.95
<b>Faux filet</b> Prime sirloin	8oz 19.95 12oz 23.95	Plain	10.95
<b>A selection of sauces</b> Béarnaise sauce, green peppercorn sauce or Maitre d'Hôtel butter	1.50		

## OMELETTES

Served with mixed salad leaves and pommes frites

Plain	8.95
With Gruyère cheese, button mushrooms, smoked ham or vine tomatoes	per filling 1.25
Open and topped with smoked salmon, crème fraîche and baby spinach	10.95

## BOISSONS FRAICHES

<b>JUICES</b>	
Cranberry, Orange, Grapefruit, Pineapple, Tomato, Apple	2.40
Coke or Diet Coke in the classic 330ml bottle	2.30
Appletiser 275ml bottle	2.30
Lemonade, Ginger Ale, Bitter Lemon	2.10

## BOISSONS CHAUDES

<b>CAFES – all available decaffeinated</b>	
Cappuccino	2.50
Latte	2.50
Filtre	2.00
Espresso	single 1.95 double 2.35
<b>CHOCOLAT CHAUD</b>	
Hot chocolate	2.50
<b>THES</b>	
Breakfast, Earl Grey, Jasmine, Camomile, Fresh Mint, Green	2.25

## ACCOMPAGNEMENTS

<b>Corbeille de pain</b> Basket of French bread with butter	2.50
<b>Salade composée</b> Mixed side salad	3.50
<b>Pommes frites</b> Chipped Maris Piper potatoes	3.50

## BOTTLED BEER AND CIDER

<b>Peroni Nastro Azzuro</b> 330ml 5.1%	3.50
<b>Stella Artois</b> 330ml 5.0%	3.50
<b>Budvar</b> 330ml 5.0%	3.50
<b>Becks</b> 275ml 5.0%	3.40
<b>Leffe Blonde</b> 330ml 6.6%	4.00
<b>Corona</b> 330ml 4.6%	3.60
<b>Kronenbourg</b> 300ml 5.0%	3.50
<b>Magners Irish Cider</b> 330ml 4.5%	3.95

# CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

## CAFE MENU