

# CHEZ GÉRARD

## BORDEAUX

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### **Soupe du jour<sup>(v)</sup>**

Today's seasonal soup

### **Salade de légumes de printemps et champignons<sup>(v)</sup>**

Artichokes, fine beans, baby leeks, tomato confit and mushrooms à la Grecque

### **Jambon persillé**

Ham hock and parsley terrine, lambs lettuce, meaux mustard and crème fraîche

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### **Saumon poché**

Poached Shetland salmon fillet with ratte potatoes, asparagus and hollandaise sauce

### **Demi poulet grillé**

Half a free-range 'Cou Nu' chicken with French fries

### **Foie de veau grillé au poivre**

Rosemary scented seared calves liver, peppercorn sauce, creamy mash and shallot confit

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### **Petit pot au chocolat et au gingembre<sup>(v)</sup>**

Chocolate and stem ginger mousse pot with langues de chat biscuits

### **Crème brûlée<sup>(v)</sup>**

Rich vanilla egg custard with sable biscuits

### **Choix de glaces et sorbets<sup>(v)</sup>**

Our selection of dairy ice creams and fruit sorbets

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### **Café filtre**

Filter coffee



3 Courses  
**£25**



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**FOR DRINKS PACKAGES PLEASE CALL OUR EVENTS TEAM**

8 – 10 Grosvenor Gardens, London SW1W 0DH

Telephone: +44 (0) 0207 881 8797 Fax: +44 (0) 0207 881 8895

events@paramountrestaurants.co.uk www.paramountrestaurants.co.uk

Menus subject to availability at the time of confirmation. Some of our dishes may contain nuts. VAT is included in the prices quoted. A discretionary service charge of 12.5% is automatically added. All guests must pre order a minimum of 7 days before the event date. Minimum party size 10 persons. A non-refundable deposit is required to confirm all reservations. Force Majeure: If due to exceptional circumstances beyond our control Paramount Restaurants are unable to provide the agreed product or service then we reserve the right to substitute any product or dish as necessary and may need to adjust pricing accordingly, and in such situations as much notice will be given. P1

# CHEZ GÉRARD

## LOIRE

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### **Cocktail de crevettes**

North Atlantic prawns with Marie Rose sauce

### **Soupe à l'oignon<sup>(v)</sup>**

A classic French onion soup glazed with Emmental cheese croutons

### **Salade de Roquefort**

Salad of rocket leaves, walnuts, Roquefort cheese, roasted red peppers and vinaigrette

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### **Steak frites**

6oz Rump steak, French fries, mixed leaves and beurre maître d'hôtel

### **Saumon poché**

Poached Shetland salmon fillet with ratte potatoes, asparagus and hollandaise sauce

### **Demi poulet grillé**

Half a free-range 'Cou Nu' chicken with French fries

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### **Pêche Melba<sup>(v)</sup>**

Classic dessert named after Dame Nellie Melba. Poached peach with vanilla ice cream and raspberry sauce

### **Tarte au citron<sup>(v)</sup>**

Classic lemon tart with crème fraîche

### **Torte au chocolat<sup>(v)</sup>**

Moist chocolate cake with caramel sauce and coffee ice cream

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### **Café filtre**

Filter coffee

  
*3 Courses*  
**£30**

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# CHEZ GÉRARD

## BURGUNDY

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### **Terrine de foie gras**

'Maison Lafite' duck liver terrine from Landes with fig chutney and toasted brioche

### **Escargots**

Devon snails served in the shell with garlic and herb butter

### **Gravadlax**

Home cured salmon, dill mustard sauce and Hoxton rye bread

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### **Pavé de rump steak**

An 8oz French bistro favourite, served with French fries and watercress

### **Carré d'agneau**

English Cotswold lamb, sarladaise potatoes, fine beans and shallot sauce

### **Filet de bar**

Seared seabass fillets with braised fennel and sauce vierge

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### **Nougatine glacée<sup>(v)</sup>**

Iced parfait with nuts, caramel, a red berry coulis and an almond tuile

### **Tarte au citron<sup>(v)</sup>**

Classic lemon tart with crème fraîche

### **Les fromages**

Carefully selected for Chez Gérard served with biscuits, honey walnuts and spiced pear chutney

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### **Café filtre**

Filter coffee

  
*3 Courses*  
**£35**

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# CHEZ GÉRARD



## VEGETARIAN OPTIONS

*The vegetarian dishes above can be substituted  
with dishes within the set menus*

### **Soupe du jour<sup>(v)</sup>**

Today's seasonal soup

### **Salade de légumes de printemps et champignons<sup>(v)</sup>**

Artichokes, fine beans, baby leeks, tomato confit and mushrooms á la Grecque

### **Risotto aux petit pois<sup>(v)</sup>**

Arborio rice, garden peas, broad beans, basil oil and a tomato concasse.

### **Croustillant de chèvre "Ratatouille"<sup>(v)</sup>**

Baked brique pastry with goat's cheese, pimento sauce and ratatouille

### **Torte au chocolat<sup>(v)</sup>**

Moist chocolate cake with caramel sauce and coffee ice cream

### **Pêche Melba<sup>(v)</sup>**

Classic dessert named after Dame Nellie Melba.

Poached peach with vanilla ice cream and raspberry sauce



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