



CHEZ GÉRARD

Fig.1: Pont Alexandre III, Paris

CHEZ GÉRARD

À LA CARTE

Baguette avec beurre et olives 3.50
Fresh French bread served with butter and olives

LES HUÎTRES

Les Huîtres three 6.00
Carlingford Bay oysters served with shallot six 12.00
vinegar, tabasco and lemon twelve 20.00

LES ENTRÉES

Gravadlax 9.50
Home cured salmon, dill mustard sauce
and Hoxton rye bread

Cocktail de crevettes 7.50
North Atlantic prawns with Marie Rose sauce

Soupe à l'oignon^(v) 6.50
A classic French onion soup glazed with
emmental cheese croutons

Terrine de foie gras 10.00
'Maison Lafitte' duck liver terrine from
Les Landes with fig chutney and toasted brioche

Escargots six 7.50
Devon snails served in the twelve 14.00
shell with garlic and herb butter

Steak tartare 10.00
Hand cut West Country beef fillet with shallots,
capers, egg yolk and toasted sour dough

Salade de chèvre chaud^(v) 6.50
Grilled goat's cheese on a toasted crouton with
little gem lettuce, black olives and marinated tomatoes

**Croustillant de Saint-Jacques,
boudin noir et pommes** 10.00
Thin savoury tartlet with apples, black pudding
and seared scallops topped with a herb salad

Moules marinière ou provençale 7.50
Rope grown mussels cooked in either a marinière
or provençale sauce served with baguette

LES STEAKS

OUR MEAT HAS BEEN CAREFULLY SOURCED
AND INDIVIDUALLY SELECTED FROM 24 FARMS ACROSS
THE WEST COUNTRY* AND AGED FOR AT LEAST 21 DAYS.

ALL STEAKS ARE SERVED WITH
FRENCH FRIES AND WATERCRESS

Pavé de rump steak 19.00
An 8oz French bistro favourite

Chateaubriand "deux personnes" 52.00
A 16oz Chez Gérard classic. Chargrilled head of
fillet with béarnaise sauce and unlimited French fries

Filet 27.00
An 8oz centre cut prime fillet

Entrecôte 24.00
A 10oz rib eye steak – fuller on flavour

Onglet 16.00
A traditional French cut also known as hanger steak
* (Not always West Country source – varies to obtain the best cut)

Les Sauces
{Béarnaise / Roquefort / Peppercorn / Shallot} each 2.00

LES ACCOMPAGNEMENTS

Frites^(v) 3.50
Classic French fries

Petit pois à la française^(v) 3.50
Garden peas, lettuce and button onions

Salade verte^(v) 3.50
Green leaves, fine beans, celery, watercress
and vinaigrette

Épinards à la forestière^(v) 4.50
Spinach with mushroom and shallots

Salade de tomate^(v) 3.50
Plum tomato, red onion and a honey dressing

Légumes de saison^(v) 3.50
Kale, spinach and baby leeks tossed in butter

Pommes de terre - persillées / purée^(v) 3.50
Potatoes – New with parsley / puréed with cream

LES PLATS

Filet de saumon grillé 18.00
Grilled salmon fillet with lyonnaise potatoes,
winter greens and hollandaise sauce

Bar en papillote 19.00
Fillet of sea bass with carrots, leeks, ginger
and spring onions on a bed of ratte potatoes
and cooked "en papillote"

Moules marinière ou provençale 13.50
Rope grown mussels cooked in either a marinière
or provençale sauce served with French fries

Risotto à la courge "noix de beurre"^(v) 12.50
Butternut squash risotto with toasted
pumpkin seeds and chives

Tournedos de bœuf Rossini 28.00
West Country beef fillet, seared foie gras,
truffles, périgourdine sauce and creamy mash

Poisson du jour market price
Today's fresh market fish

Viande du jour market price
Today's market meat

Navarin d'agneau 18.00
Braised lamb with wine, tomatoes,
root vegetables and ratte potatoes

Demi poulet grillé 16.00
Half a free-range 'Cou Nu' chicken
served with French fries

Burger Chez Gérard 12.50
Chargrilled West Country steak burger,
tomato relish, smoked bacon, brie, gherkin
and French fries

Bœuf bourguignon 19.00
Slow cooked beef marinated in red wine,
lardons, herbs and garlic in a rich gravy
served with mashed potatoes

Salade de chèvre chaud^(v) 12.00
Grilled goat's cheese on toasted croutons
with little gem lettuce, black olives and
marinated tomatoes

Salade niçoise 14.00
A French classic – grilled line-caught yellowfin
tuna, anchovies, a hard boiled egg, French beans,
mixed salad and Dijon vinaigrette

Steak tartare 16.00
Hand cut West Country beef fillet with shallots,
capers, egg yolk and toasted sour dough

THE BEST STEAK FRITES
THIS SIDE OF PARIS

All gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. A 12.5% service charge will be added to parties of 8 or more.
(v) Denotes vegetarian dishes and (n) denotes dishes containing nuts. All of our dishes may contain traces of nuts. Prices are quoted in £ and are inclusive of VAT.

IF YOU WOULD LIKE TO HEAR FROM US, OR TO FIND OUT MORE
ABOUT OUR GREAT PRIVATE DINING ROOMS, VISIT:

www.chezgerard.co.uk