

# CHEZ GÉRARD



*Fig.4: Fontaines de la Concorde, Paris*

## DESSERTS

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<b>Poire pochée<sup>(v)(n)</sup></b> Pear cooked in mulled red wine syrup served warm with mandarin sorbet	<b>6.50</b>	<b>Tarte au citron<sup>(v)</sup></b> Classic lemon tart with crème fraiche	<b>6.50</b>
<b>Tarte Tatin<sup>(v)</sup></b> French apple tart with vanilla ice cream	<b>6.50</b>	<b>Torte au chocolat<sup>(v)(n)</sup></b> Moist chocolate cake with caramel sauce and coffee ice cream	<b>6.50</b>
<b>Crème brûlée<sup>(v)</sup></b> Rich vanilla egg custard with sablé biscuits	<b>6.50</b>	<b>Choix de glaces et sorbets<sup>(v)</sup></b> Our selection of dairy ice creams and fruit sorbets	<b>5.00</b>
<b>Ile flottante<sup>(v)(n)</sup></b> Poached meringue floating on fresh custard with caramel and toasted almonds	<b>6.50</b>	<b>Les fromages<sup>(n)</sup></b> Carefully selected for Chez Gérard served with wafer biscuits, honey walnuts and spiced pear chutney	<b>7.50</b>

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## VINS DE DESSERT

		<i>50ml</i>	<i>375ml</i>
<b>Sauternes Les Garonnelles, Lucien Lurton et Fils 2007/08</b> Indulgent sweet treat which perfectly complements our fruity puds and salty cheeses	<b>3.50</b>	<b>23.00</b>	
<b>Muscats de Beaumes de Venise, Cave des Vignerons NV</b> Intensely fruity and aromatic with flavours of ripe peach and orange marmalade	<b>2.95</b>	<b>19.00</b>	

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## PORTO

		<i>50ml</i>	<i>750ml</i>
<b>Sandeman Late Bottled Vintage 2007</b> Warming, mellow and spicy	<b>3.25</b>	<b>32.00</b>	
<b>Dow's Quinta do Bomfim Vintage Port 1999</b> Complex and elegant single estate Vintage Port. A favourite with chocolate and our cheese selection	<b>3.75</b>	<b>48.00</b>	

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## BOISSONS CHAUDES

<b>Cafés – all available decaffeinated</b>	
Cappuccino / Latte	<b>2.50</b>
Filtre	<b>2.00</b>
Espresso	single <b>2.00</b> double <b>2.50</b>
<b>Chocolat chaud</b>	<b>2.50</b>
Hot chocolate	
<b>Thés</b>	<b>2.25</b>
Breakfast, Earl Grey, Jasmine, Camomile, Fresh Mint, Green	
<b>Liqueur coffee</b>	<b>5.75</b>
Jameson, Whisky, Tia Maria, Amaretto, Baileys, Brandy, Calypso, Grand Marnier	

## DIGESTIFS

		<i>25ml</i>
<b>Cognac</b>		
Courvoisier VS	<b>4.50</b>	
Remy Martin VSOP	<b>4.95</b>	
Hennessy XO	<b>8.95</b>	
<b>Armagnac</b>		
Janneau VSOP	<b>3.95</b>	
Janneau XO	<b>7.95</b>	
<b>Calvados</b>		
Boulard 4 Year Old	<b>4.95</b>	

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. Please note that wines and vintages are subject to change according to availability. Prices are quoted in £ and are inclusive of VAT.

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