

CHEZ GÉRARD

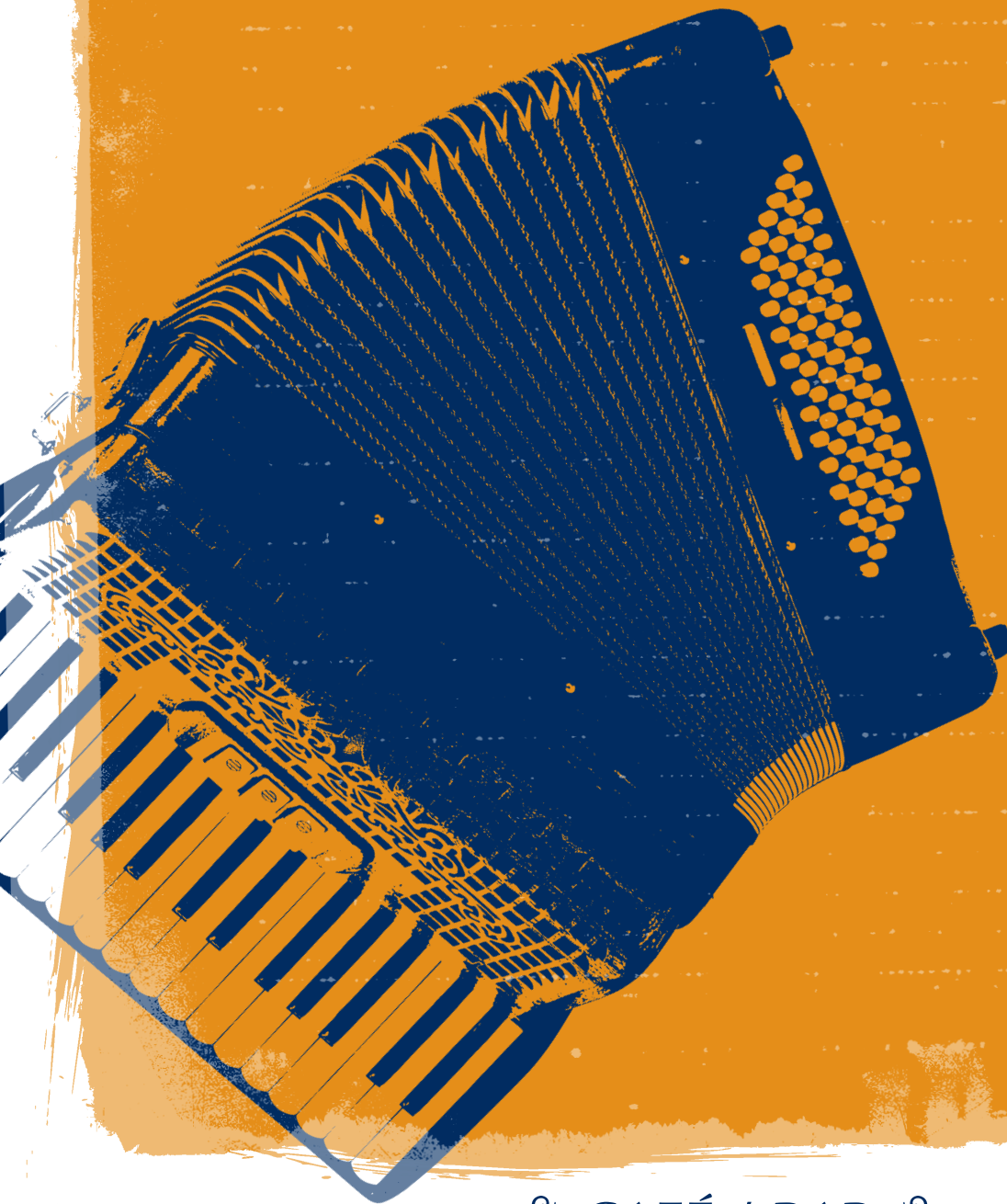


Fig.8: Vintage Accordéon

☞ CAFÉ / BAR ☞

SERVED 12.00PM – 10.00PM

CAFÉ MENU

Soupe du jour Today's seasonal soup	5.00
Terrine de foies de volaille Chicken liver terrine with spiced pear chutney and toasted baguette	6.00
Croque monsieur Emmental cheese and ham toasted sandwich	5.00
Croque madame Emmental cheese and ham toasted sandwich topped with fried egg	6.00
Croquettes de poisson Smoked haddock, spinach and gruyère cheese fishcakes with tartare sauce and French fries	11.00
Omelette de saumon fumé 3 egg omelette with smoked salmon	8.00
Omelette végétarienne^(v) 3 egg omelette with emmental cheese and mushrooms	6.50

LES SANDWICHES

Baguette au brie et aux tomates^(v) A full flavoured soft French cheese with vine-ripened tomatoes, fresh basil and French fries	8.00
Baguette au poulet Breast of chicken with tomatoes, guacamole, dry cured bacon and lettuce	9.50
Baguette au rump steak West Country rump steak with red onion compote and French fries	10.00
Burger Chez Gérard Chargrilled West Country steak burger, tomato relish, smoked bacon, brie, gherkin and French fries	12.50

LES SALADES

Salade niçoise A French classic - grilled line-caught yellowfin tuna, anchovies, hard boiled egg, olives, tomatoes, mixed leaves and Dijon vinaigrette	14.00
Salade de chèvre chaud^(v) Grilled goat's cheese on toasted croutons with little gem lettuce, black olives and marinated tomatoes	12.50

LES ASSIETTES (POUR DEUX)

Plateau de charcuterie Bayonne ham, pork and duck rillettes, rosette de Lyon and chicken liver terrine served with fig chutney and organic baguette	10.00	Plateau de fromages⁽ⁿ⁾ A selection from our cheeseboard with honey walnuts, wafer biscuits, spiced pear chutney and organic baguette	10.00
Assiette du pêcheur Smoked salmon, cured gravadlax, anchovy fillets and cold water prawns with a Marie Rose sauce served with organic baguette	10.00		

ACCOMPAGNEMENTS

Corbeille de pain^(v) Basket of French bread with butter	2.00
Frites^(v) Classic French fries	3.50
Salade verte^(v) Green leaves, fine beans, celery, watercress and vinaigrette	3.50
Salade de tomate^(v) Plum tomato, red onion and a honey dressing	3.50

BOISSONS CHAUDES

Cafés – all available decaffeinated	
Cappuccino / Latte	2.50
Filtre	2.00
Espresso	single 2.00 double 2.50
Chocolat chaud Hot chocolate	2.50
Thés Breakfast, Earl Grey, Jasmine, Camomile, Fresh Mint, Green	2.25

BOISSONS FRAÎCHES

Juices Cranberry / Grapefruit / Pineapple	2.40
Fresh Orange Juice	2.95
Coca-Cola or Diet Coke in the classic 330ml bottle	2.40
Appletiser 275ml bottle	2.30
Orangina 330ml bottle	2.30
Lemonade / Ginger Ale / Bitter Lemon	2.20
Still or Sparkling water 750ml bottle	3.35

BIÈRES

Peroni Nastro Azzuro 330ml 5.1%	3.50
Stella Artois 330ml 5.0%	3.50
Budvar 330ml 5.0%	3.50
Becks 275ml 5.0%	3.40
Leffe Blonde 330ml 6.6%	4.00
Corona 330ml 4.6%	3.60
Kronenbourg 275ml 5.0%	3.20
Magners Irish Cider 330ml 4.5%	3.95