

CHAMPAGNE

Taittinger Brut Réserve nv Elegant, sophisticated, racy. One of the few top-ranking houses that remains family owned & managed.	750ml	52.00
Bouché Père et Fils Cuvée Réserve Brut nv We champion artisan producers like Bouché. Refreshing, well-balanced.		42.00
Taittinger Brut Prestige Rosé nv Exceptionally pretty rosé, polished & grown up. A stylish apéritif or indulge with our shellfish.		62.00
Bollinger Special Cuvée Brut nv Richly flavoured, persistent, consistent. Champagne with curves.		68.00
Veuve Clicquot Yellow Label Brut nv A modern icon. Classic flavours of baked apple & brioche.		63.00
Bollinger La Grande Année Brut 2002 High % of Grand Cru fruit & extended maturation. Legendary prestige cuvée from an outstanding vintage.		105.00

AU VERRE

CHAMPAGNE & APÉRITIFS	125ml	
Taittinger Brut Réserve nv	9.25	
Bouché Père et Fils Cuvée Réserve Brut nv	7.50	
Classic Champagne Cocktail	8.25	
Kir Royale	8.25	
Champagne Bellini	8.25	
French 75	8.25	

BLANC	175ml	250ml
La Campagne Sauvignon Blanc 2010 Languedoc	5.75	7.75
Vidal Marlborough Sauvignon Blanc 2010/11 New Zealand	6.95	9.75
Sancerre Les Collinettes, Joseph Mellot 2010 Loire Valley	8.95	11.95
Macon-Villages, Domaine de la Grange Magnien 2010 Burgundy	7.25	9.95
Côtes de Gascogne, Domaine Toulet 2010 South West France	5.25	7.25
Collezione Pinot Grigio di Pavia, Marchesini 2010 Italy	5.95	7.95

ROSÉ	175ml	250ml
Château Montcabrier Rosé 2010 Bordeaux	6.25	8.25
ROUGE	175ml	250ml
Château de Camarsac 2008/09 Bordeaux	6.75	9.25
Côtes du Rhône, Jean-Luc Colombo 2010 Rhône Valley	6.95	9.50
Rioja Reserva Marqués de Morano 2003/04 Spain	7.95	10.75
Vidal Hawkes Bay Pinot Noir 2010/11 New Zealand	9.25	12.50
Errázuriz 1870 Teno Block Merlot 2010/11 Chile	5.95	8.50
Ancianor Marcelan 2010 Languedoc	5.25	7.25

Wines by the glass are also available in 125ml and 500ml carafe on request.

VIN ROSÉ

<i>Now established as a year round favourite, good quality dry rosé is a versatile choice with our menu. Our Bordeaux pink will easily hold its own with a Chez Gérard burger or steak.</i>	750ml	
Château Montcabrier Rosé 2010 Bordeaux Relatively structured Merlot & Cabernet blend from this bijou estate near Pomerol.		24.00
Crusan Cinsault/Syrah Rosé 2010 Languedoc Pert, peppery pink that doesn't take itself too seriously.		21.00

VIN BLANC

SAUVIGNON BLANC • SÉMILLON	750ml	
<i>The distinctive Sauvignon continues to be flavour of the month for many of us, & there is something here for everyone. Classy Sémillon adds a savoury, food-friendly dimension.</i>		
Château Montcabrier Sauvignon/Sémillon 2010 Bordeaux Succulent blend dominated by zesty Sauvignon. Fruit-forward with a lick of minerality.		26.00
La Campagne Sauvignon Blanc 2010 Languedoc Fresh as a daisy, makes your taste buds tremble.		22.50
Vidal Marlborough Sauvignon Blanc 2010/11 New Zealand Exemplary, eloquent Kiwi style. More weight, texture & substance than most.		28.50
Sancerre Les Collinettes, Joseph Mellot 2010 Loire Valley Defined, harmonious, insistent. The original Sauvignon, and still one of the best.		35.00
Domaine du Seuil Sémillon/Sauvignon Blanc 2009/10 Bordeaux Old vines from a tiny plot make this something special. Lively herb-scented fruit & subtle vanilla spice will flatter seafood & white meats.		32.00
Cloudy Bay Marlborough Sauvignon Blanc 2010 New Zealand Iconic, extravagant expression of Marlborough Sauvignon.		45.00

NATIVE • UNIQUE	750ml	
<i>If you need a break from familiar Sauvignon or Chardonnay, take your pick from these light-hearted indigenous varieties. All perfectly complement anything from the sea.</i>		
Picpoul de Pinet, Domaine Sainte-Anne 2010 Languedoc The energetic Picpoul grape ('lip stinger' in the local dialect) comes from vineyards overlooking the region's oyster beds. Full of joie de vivre.		24.00
Muscadet de Sèvre et Maine Sur Lie, La Jousseinière 2010 Loire Valley A run of outstanding vintages has revitalised Muscadet. Appealing, fresh, invigorating.		24.50
Côtes de Gascogne, Domaine Toulet 2010 South West France Uplifting, floral-scented blend from this family-owned estate in Armagnac country.		20.50
Leiras Albariño 2010 Galicia Fresh & aromatic with a subtle, spicy undertow. A fine alternative to Chablis or Sancerre.		30.00
Collezione Pinot Grigio di Pavia, Marchesini 2010 Italy Pinot with personality, texture & food-friendly minerality.		23.50
Cuvée des Vignerons Blanc 2010 South West France Cheery blend of Ugni Blanc & Colombard. Simple & thirst-quenching.		19.00

CHARDONNAY • VIOGNIER	750ml	
<i>Chardonnay is a style chameleon, something for any dish & every occasion. Unoaked, assertive & flinty, or curvaceous & infused with vanilla oak spice.</i>		
Macon-Villages, Domaine de la Grange Magnien 2010 Burgundy Full-flavoured, characterful Macon produced from mature 40 year old vines by Louis Jadot.		29.00
Bourgogne Blanc Clos de Loyse, Château des Jacques 2008/09 Burgundy This Jadot single-domaine treasure is more reminiscent of an illustrious Côte d'Or cousin further north. Toasty oak complexity & linear fruit in perfect harmony.		35.00
Chablis, Domaine Gilbert Picq 2008/09 Burgundy Textbook citrus vitality with a steely undercarriage. This speaks fluently from where it came.		36.50
Puligny-Montrachet Vieilles Vignes, Roche de Bellene 2007 Burgundy Seductive example crafted by the talented Burgundian maestro, Nicolas Potel.		50.00
Chassagne-Montrachet, Louis Jadot 2004 Burgundy Generously proportioned & from a stellar vintage. Roasted nuts, creamy texture, more flesh than the Puligny.		65.00
Vidal Natural Ferment Chardonnay 2009/10 New Zealand Elegant, cool-climate style. Plump, peachy fruit & restrained, well-integrated oak spice.		27.50
La Campagne Viogner 2010 Languedoc Viogner's come-hither flavours of ripe apricots, spice & honeysuckle are all here.		22.50

At Chez Gérard we source our wines with as much care as our ingredients. We favour wines with provenance and character, created by individuals with a passion for making great wine for those of us who enjoy drinking it. We have invested in the acclaimed Presorvac wine preservation system to ensure every wine served by the glass is fresh and in perfect condition.

Please note wines and vintages may vary according to availability.

VIN ROUGE

CABERNET SAUVIGNON • MERLOT	750ml	
<i>Bordeaux is the spiritual home of both varieties where they blend effortlessly. Claret's tannic structure provides the perfect foil for our signature steak dishes.</i>		
Errázuriz 1870 Teno Block Merlot 2010/11 Chile Abundant forest fruits to the fore & far more personality than most Chilean Merlot.		25.50
Robert Skalli Reserve Cabernet Sauvignon 2008/09 Languedoc Languedoc's climate suits the heat-hungry Cabernet. Sympathetically oak aged.		24.00
Château de Camarsac 2008/09 Bordeaux More hearty & robust than you might expect from this petit château in the Entre-Deux-Mers.		27.00
Château des Annereaux, Lalande de Pomerol 2004/06 Bordeaux Muscular, masculine, Merlot-dominated. Plenty of gutsy dark fruit wrapped in toasty French oak.		39.00
Château Lyonnat, Lussac St Emilion 2006/07 Bordeaux Archetypal, opulent texture, more supple & forward than the Lalande.		45.00
Baron de Brane, Margaux 2007 Bordeaux The 'second' wine of classed growth Château Brane-Cantenac. An affordable taste of greatness.		59.50
SYRAH • GRENACHE	750ml	
<i>Both grapes are deeply rooted in the sun-blessed Rhône Valley & similar hot spots further afield. Whether blended together or stand alone, these bestow a winter-warming glow.</i>		
Côtes du Rhône Le Vent Rouge, Jean-Luc Colombo 2010 Rhône Valley With a liberal helping of Syrah in the blend, Jean-Luc's sleek CDR is streets ahead of the pack.		27.50
Châteauneuf du Pape Vieilles Vignes, Pierre Laville 2009 Rhône Valley Quintessential Grenache warmth. Mature old vines add savoury depth & complexity.		39.50
Crozes-Hermitage La Tuilière, Jean-Luc Colombo 2008/09 Rhône Valley Silky, smoky Syrah full of peppery promise. This will not disappoint.		37.00
Ancianor 'GSM' Grenache/Syrah/Mourvèdre 2010 Southern France Youthful, juicy, light-weight Côtes de Rhône look alike.		23.00
Kleine Zalze Shiraz/Mourvèdre/Viognier 2009/10 South Africa 'Of the moment' blend that over-delivers on velvety black fruit with a meaty edge. Impressive.		28.50
NATIVE • UNIQUE	750ml	
<i>A stimulating pot pourri of national treasures & local specialities.</i>		
Callia Reservado Malbec 2009/10 Argentina Supple, smooth, spicy. Everything a Malbec devotee could wish for, and more.		26.00
Ancianor Marcelan 2010 Southern France A unique French variety, Marcelan is a marriage of Cabernet & Grenache. Appetising curranty fruit & a waft of garrigue herbs.		21.50
Rioja Reserva, Marqués de Morano 2003/04 Spain Classic, mature, oak-infused Reserva. Especially good with our lamb or a chargrilled steak.		31.00
Ribera del Duero, Bodegas Portia 2008/10 Spain Like Rioja to the east, Tempranillo reigns supreme in this hot, dry region. Delicious, dark figgy fruit & sweet spice, more sinewy than its famous neighbour.		40.00
Chianti Classico Riserva 'Ducale', Ruffino 2006/07 Italy A radical splash of Cabernet & Merlot compliment Tuscany's Sangiovese. Superior & very classy Riserva.		35.00
Cuvée des Vignerons Rouge 2010 Languedoc Convivial blend with the local Carignan & Grenache leading the way.		19.00
PINOT NOIR • GAMAY	750ml	
<i>If you enjoy a lighter style of red but without sacrificing flavour, these are for you. Pinot is a tricky grape to get right but these accomplished producers have found their holy grail.</i>		
Vidal Hawkes Bay Pinot Noir 2010/11 New Zealand From Vidal's warmer North Island estate. Vibrant, juicy, cloaked in mellow oak spice.		36.00
Rare Vineyards Pinot Noir 2010 Languedoc Uncomplicated though well-made. Fruit forward with a peppery edge.		24.00
Bourgogne Pinot Noir, Paul Deloux 2010 Burgundy Contemporary ambassador bursting with lively hedgerow flavours & a racy finish.		29.00
Château de Rully, Domaine Antonin Rodet 2008/09 Burgundy This estate consistently produces exemplary wines that outshine many more famous Côte d'Or names. Perfumed, seductive, savoury.		42.00
Nuits-Saint-Georges 1er Cru, Domaine Antonin Rodet 2006/07 Burgundy Meagre production from a single 'monopole' vineyard. Delicate notes of toasted spices, leather & moist earth. The essence of terroir.		58.00
Brouilly, Domaine des Dames de la Roche 2009/10 Beaujolais Gamay's jaunty cherry fruit liberally seasoned with herbs & pepper. More substantial than most.		31.00

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail Cognac, Angostura-soaked brown sugar cube, topped with Champagne	8.25
Kir Royale Champagne & Crème de Cassis	8.25
Bellini Champagne & peach purée	8.25
French 75 London Dry Gin, fresh lemon juice & sugar syrup, topped with Champagne	8.25

CLASSIC COCKTAILS

Mojito Havana Club 3 year old, fresh mint, lime, soda	7.50
Whisky Sour Maker's Mark Bourbon, lemon juice, Angostura Bitters	7.50
Bramble London Dry Gin, lemon juice, Crème de Cassis	7.50
Bloody Mary Vodka, tomato juice, celery, spices	7.50
Cucumber Martini Vodka, lemon juice, fresh cucumber, mint	7.50
Breakfast Martini London Dry Gin, Cointreau, marmalade, lemon juice	7.50
Raspberry Debonaire Vodka, Crème de Framboise, raspberry purée, lime, lemonade	7.50
Brandy Alexander Brandy, Crème de Cacao, double cream	7.50

MOCKTAILS

Virgin Mary Tomato juice, celery, spices	4.25
Virgin Mojito Apple juice, lime juice, fresh mint, soda	4.25
Gérard's Lemonade Lemonade, lime, Angostura Bitters	4.25
St. Clements Bitter lemon & orange juice	4.25

BIERES & CIDRE

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

PORT

Sandeman Late Bottled Vintage 2007	50ml	750ml	3.25	32.00
Dow's Quinta do Bomfim Single Quinta Vintage 1998/99			3.75	48.00

SPIRITS

We stock a comprehensive selection of premium spirits & liqueurs. Full details on request.	25ml	
London Dry Gin	from	3.95
Vodka	from	3.40
Rum	from	3.40
Scotch, Whiskey & Bourbon	from	3.50
Cognac, Armagnac, Calvados	from	3.95

BOISSONS FRAICHES

Coca-Cola or Diet Coke 330ml		2.40
Appletiser 275ml		2.30
Mineral water: still or sparkling 750ml		3.35
Selection of juices & mixers	from	2.40

CHEZ GÉRARD

PRIVATE DINING • PARTIES • EXCLUSIVE HIRE

Whatever occasion or celebration you are planning, at Chez Gérard we know how to make it special. We can help you find the right venue & take away the stress of planning your event. To discuss your personal requirements please ask a member of our team, or visit our website for full details of all our locations & services.

REGISTER ON-LINE

Sign up for an opportunity to win a £100 Chez Gérard dining voucher each month, and to hear from us about special offers and events.

www.chezgerard.co.uk



Fig. 3: Pressoir à vin de cru

CARTE DES VINS