

# Travel Trade Rates and Menus 2008-2009

## BRASSERIE CHEZ GÉRARD

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#### What's Included:-

Menus are all inclusive – the price you see is the price you pay

These menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates are updated 30/08/2008, valid to 30/09/09

We reserve the right to amend menu content whenever necessary

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**Non - Premium Time Menu 1 2008-2009**

**BRASSERIE**  
**CHEZ GÉRARD**

**2 courses £14.50 / 3 courses £18.50**

**Soupe a l'oignon**

*Traditional French onion soup*

**Salade lyonnaise**

*Mixed leaves with smoked bacon lardons, garlic croûtons and a poached egg*

**Petite friture**

*Crispy fried squid and whitebait fillets with caper mayonnaise*

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**Paillard de volaille, frites, salade**

*Herb and lemon marinated chicken escalope grilled and served with frites and salad.*

**Rouget chermoula**

*Red mullet marinated in mild spices and tomato, grilled and served with minted couscous*

**Penne arrabiatta**

*Penne pasta in a spicy tomato sauce with fresh parsley, garlic and olive oil*

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**Gauffre chaud et glace vanille**

*Hot Belgian waffles with vanilla ice cream and hot chocolate sauce*

**Crème brûlée**

*A creamy egg custard with a caramelised sugar crust*

**Assiette de fruit frais et sorbet mangue**

*A plate of fresh fruit with mango sorbet*

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**Café filtre**

*Filter coffee*

\*\*\*

**Selection de fromages ( supplement £5.95)**

*Selection of fine French cheeses with French bread as an extra course available on request*

**Non - Premium time menu 2 2008-2009**

**BRASSERIE**  
**CHEZ GÉRARD**

**2 courses £17.00 / 3 courses £21.50**

**Gravlax**

*Slow cured salmon with dill and a mustard cucumber salad*

**Salade de volaille paysanne**

*Chicken salad with sautéed mushrooms, diced bacon lardons and garlic croûtons*

**Champignon farci**

*Field mushroom filled with spinach, poached egg and shallots, glazed with a cheese sauce*

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**Le demi poulet des landes**

*Half a corn fed "perigord" chicken, sprinkled with herbs and chargrilled, served with pommes frites and a garlic jus*

**Filet de cabillaud provençal, ratatouille**

*Fillet of cod baked with an herb crust served with ratatouille and new potatoes*

**Tarte feuilleté a la tomate**

*Butter puff pastry tart topped with sliced tomatoes and grilled goat's cheese, served with a salad garnish and pesto*

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**Crème brûlée**

*A creamy egg custard with a caramelised sugar crust*

**Fondant au chocolat**

*Dark chocolate fondant, served with raspberry sauce and coffee ice cream*

**Tarte au citron**

*Tangy lemon tart served with crème fraiche*

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**Café filtre**

*Filter coffee*

\*\*\*

**Selection de fromages ( supplement £5.95)**

*Selection of fine French cheeses with French bread as an extra course available on request*

**Premium time menu 3 2008-2009**

**BRASSERIE**

**CHEZ GÉRARD**

**2 courses £24.50 / 3 courses £28.00**

**Price includes a 175ml glass of house wine per person**

**Assiette de saumon fumé, câpres et crème fraîche**

*A plate of Scottish smoked salmon with capers and crème fraiche*

**Salade de chèvre chaud aux noisettes**

*Grilled goat's cheese topped with roasted hazelnuts served on dressed mixed leaves*

**Terrine de campagne du Pays Basque**

*Free range pork terrine made in "Pays Basque", served with gherkins*

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**Demi poulet grillé pommes frites**

*Half a grilled corn fed chicken from the landes regions, served with pommes frites and green salad*

**Saucisses de Toulouses grillé, pommes sauteées et sauce moutarde**

*Grilled Toulouse sausages with mustard sauce and sautéed new potatoes with onions and bacon lardons*

**Filet de saumon grillé, pomme purée et pistou**

*Grilled fillet of salmon with mash potato and pistou sauce*

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**Soufflé glace au grand marnier**

*Frozen vanilla and Grand Marnier soufflé*

**Tarte au citron**

*French lemon tart served with crème fraiche*

**Coupe "dames blanche"**

*Vanilla ice cream with hot chocolate sauce*

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**Café filtre**

*Filter coffee*

\*\*\*

**Selection de fromages (supplement £5.95)**

*Selection of fine French cheeses with French bread as an extra course available on request*

Premium time menu 4 2008-2009

BRASSERIE  
CHEZ GÉRARD

2 courses £27.00 / 3 courses £32.00

Price includes a 175ml glass of house wine per person

**Camembert D'Isigny au four**

*Mature camembert baked in it's box served with crudités and French bread*

**Croquette d'aiglefin et Gruyère**

*Smoked haddock and Gruyère fish cake with mayonnaise and salad garnish*

**Champignon farci**

*Field mushroom filled with spinach, poached egg and shallots, glazed with a cheese sauce*

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**Pavé de rump steak grillé**

*Char-grilled Rump steak, served with pommes frites and Béarnaise sauce*

**Tajine de légumes et pois chiche**

*Spicy vegetables and chick pea Moroccan casserole*

**Filets de loup grillé**

*Baked Sea bass fillets, studded with lemon and garlic, served with new potatoes and lemon.*

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**Soufflé glacé au "Grand Marnier"**

*Rich and creamy orange and "Grand Marnier" iced soufflé*

**Mi cuit au chocolat**

*Extra bitter chocolate fondant served hot with cherry compote and praline ice cream*

**Tarte au citron, purée de cassis, crème fraîche**

*A sharp lemon tart with blackcurrant coulis and crème fraîche*

\*\*\*

**Café filtre**

*Filter coffee*

\*\*\*

**Selection de fromages (supplement £5.95)**

*Selection of fine French cheeses with French bread as an extra course available on request*

## Vegetarian options menu 2008-2009

# BRASSERIE CHEZ GÉRARD

### VEGETARIAN OPTIONS

#### **Soupe à l'oignon**

*Traditional French onion soup with gruyère cheese croutons*

#### **Salade de chèvre chaud aux noisettes**

*Grilled goat's cheese topped with roasted hazelnuts served on dressed mixed leaves*

#### **Champignon farci**

*Field mushroom filled with spinach, poached egg and shallots, glazed with a cheese sauce*

\*\*\*

#### **Tarte feuilleté, tomate et fromage de chèvre**

*Goat's cheese, glazed red onions, spinach and tomatoes baked in a puff pastry case*

#### **Tajine de légumes et pois chiche**

*Spicy vegetables and chick pea Moroccan casserole*

#### **Penne arrabiatta**

*Penne pasta in a spicy tomato sauce with fresh parsley, garlic and olive oil*