

CHEZ GÉRARD



Fig.2: Couteau, fourchette et cuillère

❧ PRIX FIXE MENU ❧

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LES ENTREES

Soupe du jour^(v)

Today's seasonal soup

Jambon persillé

Ham hock and parsley terrine, rocket salad, meaux mustard and crème fraîche

Salade au fromage blanc de campagne

Soft cheese served with herbs and shallots

LES PLATS

Suprême de poulet à la provençale

Searched breast of free range chicken, ratatouille of vegetables with parmentier potatoes and black olive tapenade

Steak frites

Rump steak, French fries, mixed leaves and beurre maître d'hôtel

Merlu à l'Armoricaine

Hake fillet, rich shellfish and tomato bisque sauce with pilaf rice and petits pois

Lasagnes de légumes^(v)

An open lasagne with pasta layers, asparagus, baby leeks, French beans, spinach and confit cherry tomatoes with a garlic and chive butter sauce

LES DESSERTS

Gaspacho de melon et fraises^(v)

A chilled soup of sweet summer melon with strawberry sorbet, strawberries and mint

Glaces et sorbets^(v)

Three scoops of dairy ice-cream or fruit sorbet

Petit pot au chocolat et au gingembre^(v)

Chocolate and stem ginger mousse pot with langues de chat biscuits

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<i>2 Courses</i>	<i>3 Courses</i>
£15	£19

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We do not charge for service. We prefer our guests to have discretion on whether to reward for service and all gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. For groups of 8 or more we ask for a discretionary 12.5% service charge. Available to parties up to 9 people. ^(v) denotes vegetarian dish. Some of our dishes may contain traces of nuts. Prices are inclusive of VAT.