

Non - Premium Time Menu 1

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

MENU 1

2 courses £18.60 | 3 courses £24.00

Soupe à l'oignon

French onion soup with Gruyère cheese croutons

ou

Champignons farcis

Field mushrooms baked with goats cheese, roasted red peppers and chopped shallots served with a green salad and honey dressing

ou

Pâté de campagne

Coarse pork pâté served with pickled gherkins and toasted pavé pèrene sourdough bread

Demi poulet grillé

Free-range 'Cou Nu' chicken marinated in olive oil, herbs, apple and lemon juice before simply grilling with herbs. Served with pommes frites and watercress

ou

L'aiglefin

Smoked haddock steak served with mashed potato and a creamy leek sauce

ou

Tarte feuilletée

Puff pastry tart with tomato and goats cheese, drizzled with pistou and served with mixed leaves and pommes frites

Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

ou

Choix de glaces

Selection of dairy ice cream

ou

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Café filtre

Filter coffee

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enquiries@theatreworkout.co.uk | 020 8144 2290

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MENU 2

2 courses £23.40 | 3 courses £27.60

Pâté de campagne

Coarse pork pâté served with pickled gherkins and toasted pavé pèrene sourdough bread

ou

Soupe à l'oignon

French onion soup with Gruyère cheese croutons

ou

Salade de Roquefort

Salad of rocket leaves with Roquefort and toasted Macadamia nuts

Demi poulet grillé

Free-range 'Cou Nu' chicken marinated in olive oil, herbs, apple and lemon juice before simply grilling with herbs. Served with pommes frites and watercress

ou

Filet de saumon

Grilled fillet of organic Scottish salmon served with watercress-mashed potato and a caper and roasted red pepper butter

ou

Pavé de rumpsteak 8oz

Rump steak, a rich and rewarding French bistro classic served with freshly prepared pommes frites, new potatoes or a side salad and grilled tomato Provençale

Torte au chocolat noir

Moist chocolate cake served warm with vanilla pod ice cream and caramel sauce

ou

Choix de glaces

Selection of dairy ice cream

ou

Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

Café filtre

Filter coffee

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MENU 3

2 courses £30.60 | 3 courses £35.40

Terrine de foies gras 'Lafitte'

'Maison Lafitte' foies gras from the Landes region of France, served with homemade pear chutney and honey-spiced bread

ou

Salade de Roquefort

Salad of rocket leaves with Roquefort and toasted Macadamia nuts

ou

Gravadlax de saumon

Home-cured salmon with dill

Pavé de rumpsteak 8oz

Rump steak, a rich and rewarding French bistro classic served with freshly prepared pommes frites, new potatoes or a side salad and grilled tomato Provençale

ou

Boeuf Bourguignon

Braised succulent beef in Syrah red wine with button onions, button mushrooms, smoked lardons and chantenay carrots, served with buttery mashed potato

ou

Confit de canard

Duck leg confit with potatoes sautéed with onion and lardons

ou

Filets de loup

Sea bass fillets wrapped in brick pastry and served with spinach and a creamy mussel and prawn sauce

Torte au chocolat noir

Moist chocolate cake served warm with vanilla pod ice cream and caramel sauce

ou

Tarte fine aux pommes

Thin puff pastry apple tart served warm with crème crème fraîche

ou

Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

Café filtre

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VEGETATIAN OPTIONS

The vegetarian dishes above can be substituted with dishes within the set menus

Soupe à l'oignon

French onion soup with Gruyère cheese croutons

ou

Salade du berger

Soft goats cheese salad with beetroot, tomato and hard boiled egg, dressed with vinaigrette

ou

Champignons farcis

Field mushrooms baked with goat's cheese, roasted red peppers and chopped shallots served with a green salad and honey dressing

Tartiflette

Originating from France's Haute-Savoie region – a rich and creamy bake of potato, crème fraîche and Reblochon cheese served with a green salad

ou

Tourte de legumes

Deep puff pastry pie filled with roasted fennel, Puy lentils and carrots cooked in a rich tomato sauce, served with French beans on the side

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