

# CHEZ GÉRARD

RESTAURANT • CAFÉ • BAR

## LOIRE MENU

**3 courses**

### **Cocktail de crevettes**

North Atlantic prawns with Marie Rose sauce

### **Soupe à l'oignon (v)**

A classic French onion soup glazed with Emmental cheese croutons

### **Salade de chèvre chaud (v)**

Grilled goat's cheese on a toasted crouton with little gem lettuce, black olives and marinated tomatoes

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### **Steak frites**

6oz Rump steak, French fries, mixed leaves and beurre maître d'hôtel

### **Filet de saumon grille**

Grilled salmon fillet with lyonnaise potatoes winter green and hollandaise sauce

### **Demi poulet grillé**

Half a free-range 'Cou Nu' chicken with French fries

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### **Poire pochée (v) (n)**

Pear cooked in mulled red wine syrup served warm with mandarin sorbet

### **Tarte au citron (v)**

Classic lemon tart with crème fraîche

### **Torte au chocolat (v)**

Moist chocolate cake with caramel sauce and coffee ice cream

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### **Café filtre**

Filter coffee

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## VEGETARIAN MENU

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

### **Soupe du jour (v)**

Today's seasonal soup

### **Salade de chèvre chaud (v)**

Grilled goat's cheese on a toasted crouton with little gem lettuce, black olives and marinated tomatoes

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### **Risotto à la courge "noix de beurre" (v)**

Butternut squash risotto with toasted pumpkin seeds and chives

### **Charlotte de légumes aux champignons (v)**

A timbale of carrot and courgette filled with spinach, roasted red peppers, mushroom and leek duxelles, served with creamy goat's cheese sauce

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### **Torte au chocolat (v)**

Moist chocolate cake with caramel sauce and coffee ice cream

### **Poire pochée (v) (n)**

Pear cooked in mulled red wine syrup  
served warm with mandarin sorbet

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