

## Chez Gerard - Rupert Street, London



36-40 Rupert Street, Piccadilly, London, W1D 6DW

All-day French dining comes to the heart of theatre-land with the Piccadilly branch of the successful Chez Gérard brasserie chain. This two-storey restaurant offers pastries in the morning, steak-frites for lunch and a popular à la carte evening menu with grill, seafood and vegetarian options. Two private dining rooms can seat up to 20 or 35 guests.

### **CHRISTMAS MENU £39.95**

Marinated olives, freshly baked French pavé pèrene bread, anchovy butter and French butter

#### **Starters -**

##### **Crème de champignons**

Mushroom soup finished with a whiskey and chestnut cream

##### **Terrine de porc fermier**

Coarse free range pork pâté from pays Basque, served with toasted pavé pèrene bread and pickled baby gherkins

##### **Gravadlax de saumon**

Home-cured salmon with dill, garnished with cucumber and radish in a sweet mustard mayonnaise

##### **Fritôt de Camembert**

Mature Camembert with a chicory and apple salad and cranberry compote

#### **Main course -**

##### **Dinde fermière rôtie aux châtaignes**

Roasted Bronze turkey rolled with chestnut stuffing served with a selection of seasonal vegetables and roast potatoes

##### **Filets de loup au fenouil**

Grilled sea bass fillets with fennel seeds and lemon, served on root vegetables and dressed with basil pistou

**Tarte feuilletée**

Puff pastry tart with spinach and tomato topped with grilled goat's cheese, served with seasonal vegetables and pommes frites

**Carré d'agneau**

Roasted rack of lamb with a mustard, parsley and garlic crust, served with dauphinoise potato and lamb jus

**Suprême de saumon organique**

Grilled fillet of organic salmon served with melted leeks and crushed new potatoes with a tarragon, chervil and shallot sauce

**Faux filet**

Grilled sirloin steak with pommes frites and Béarnaise sauce, served with green beans

## Dessert -

**Tarte au citron**

French lemon tart, crème fraîche and blackcurrant purée

**Crème brûlée à l'orange**

A creamy orange egg custard with a caramelised sugar crust and cranberry compote

**Assiette de fromages**

A selection of regional French cheeses served with baguette and grapes

**Bûche de Noël au chocolat**

Traditional Christmas chocolate log with raspberry coulis

**Café et chocolats**

Coffee with chocolates

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill.

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