



BRASSERIE ZÉDEL



Formule

£19.75

Shredded Celeriac
with a Mustard Mayonnaise

◆
Chicken Chasseur
white wine, tarragon & tomato sauce

or
Sea Bream Fillet

◆
Lemon Meringue Tart

◆
Glass of Wine
Water

Plâts du Jour

◆ £16.95 ◆

Monday – Chicken Curry 'à la Coupole'

Tuesday – Sautéed Veal Kidneys

Wednesday – Rabbit in Mustard Sauce

Thursday – Duck Confit, White Bean Fricassée

Friday – Salmon en Croute with a Butter Sauce

Saturday – Lamb Tagine

Sunday – Roast of the Day
(£2.50 supplement)

Prix Fixe

2 courses - £ 10.95

3 courses - £14.25

◆
Shredded Carrots
with a Dijon Dressing

◆
Chopped Steak
peppercorn sauce, french fries

◆
Manjari Chocolate Tart

Hors d'Oeuvres

Leek & Potato Soup £3.25

Shredded Carrots with a Dijon dressing . £3.75

Celeriac Salad with mustard mayonnaise . £3.95

Lentil & Vegetable Salad £4.75

Leeks Vinaigrette with sieved egg . . £5.50

Onion & Comté Quiche £6.25

French Onion Soup £6.50

Endive and Roquefort Salad £6.95

Smoked Herring, Potato Salad . . . £7.95

Lobster Bisque £8.25

Niçoise Salad (large £13.75) £9.25

Frogs' Legs with confit garlic mayonnaise . £9.75

Steak Tartare £9.95

'Severn & Wye' Smoked Salmon . . £10.50

Snails with Garlic & Parsley Butter
. dozen £21.00 six £10.50

Luxe

Prawn & Avocado Cocktail . . £14.25

Haunch of Venison
celeriac & roast apple £22.50

Carlingford Rock Oyster No.3
. £2.95 each

Special de Claire No 2
"Bélon in Brittany" £3.50 each

Whole Lemon Sole
nut brown butter £29.50

Rib of Beef, French Fries
tomato herbed butter, autumn greens . . £29.95

Fish

Butterflied Sardines
tomatoes & olives £13.50

Deep Fried Whiting
tartar sauce £14.25

Sea Bream Fillet
with vegetable ragout £17.50

Smoked Haddock Monte Carlo
creamy fish sauce, poached egg £21.00

Breton Fish Stew
mixed fish & seafood, fish velouté . . . £21.50

Choucroute

Choucroute 'Alsacienne' £16.50
with cured & smoked belly of pork, frankfurter

Choucroute 'Zédel' £17.50
the Alsacienne plus ham hock and garlic sausage

Choucroute 'Royale'. £19.75
the Alsacienne plus Morteau sausage and pork chop

Entrées, Roasts & Grills

Chopped Steak, Peppercorn Sauce
french fries £9.95

Braised Beef & Bacon
in Burgundy Wine Sauce
with mashed potatoes £16.50

Grilled Tripe Sausage
with a mustard sauce £16.50

Chicken Chasseur £17.50

Steak Tartare
with French fries and green salad . . . £21.50

Grilled Flat-Iron Steak
with a red wine & bone marrow sauce . . £18.95

Roasted Pheasant
Normandy sauce £19.25

Vegetables & Side Salads

green salad, pink peppercorns & chives – £3.00 autumn greens – £3.25 mashed potatoes – £3.50
creamed spinach ◆ ratatouille ◆ French fries – £3.75 ◆ potato & onion gratin ◆ heritage beetroot – £3.95

Cheese from the Trolley

One piece £3.95 Three pieces £10.75

Two pieces £7.50 Four pieces £13.00

Ice Creams Coupes

Ice Cream and Sorbets £2.50 per scoop

Banana & Caramel Sundae £6.25 Coupe Lucian £7.25

Mirabelle Plum & Muscat Coupe £7.25

Pâtisseries & Desserts

Lemon Meringue Tart £4.95

Floating 'Island' £5.25

Mandarin & Almond Frozen Soufflé £5.95

Zédel Petits Fours £3.50

Crème Brûlée £5.95

Poached Pear & Hazelnut Tart . . . £6.50

Profiteroles, Chocolate Sauce . . . £6.95

Café Gourmand: a cafetière of coffee with a selection of mini pâtisseries £7.95

Apple & Blackberry Crumble . . . £6.95

Caramelised Apple Tart (for two) . . p.p. £7.50

Chocolate Mousse (to share) £8.50

Cafetière of Coffee 'extra strength' £3.75

A cover charge of 0.75 will be applied in the Brasserie – A discretionary 15% Service Charge will be added to your bill – All gratuities are managed independently
Please inform your server if you have any food allergies or special dietary needs – Gluten free menu available
No flash, or intrusive photography – Please note game dishes may contain shot