



# BRASSERIE ZÉDEL

Brasserie Zédel  
 Traditional Recipes from a Grand Brasserie  
 By A.A. Gill  
 soft back 10.00 / 15.00 hard back

**Formule**  
 24.75  
 Shredded Celeriac  
 ◆  
 Blanquette of Lamb  
 or  
 Sea Bream, Cous Cous,  
 Herb Sauce  
 ◆  
 Lemon Meringue Tart  
 ◆  
 Glass of Wine  
 Water

**Plâts du Jour**  
 ◆ 19.50 ◆  
*Lundi* Chicken Curry 'à la Coupole'  
*Mardi* Veal Kidneys, Dijon Mustard,  
 Mashed Potatoes  
*Mercredi* Braised Ox Cheek, Smoked Garlic Mash  
*Jeudi* Veal Marengo  
*Vendredi* Lobster Bisque, Seafood Vol au Vent  
*Samedi* Lamb Tagine  
*Dimanche* Tarragon Roast Chicken

**Prix-Fixe**  
 2 courses - 12.25  
 3 courses - 16.00  
 ◆  
 Shredded Carrots  
 ◆  
 Chopped Steak,  
 peppercorn sauce, French fries  
 ◆  
 Manjari Chocolate Tart  
 ◆

**Hors d' Oeuvres**

Cauliflower Soup . . . . . 3.25	Spinach Quiche . . . . . 6.50	Pork Terrine . . . . . 9.75
Shredded Carrots . . . . . 4.25	French Onion Soup . . . . . 7.50	Niçoise Salad (large 15.75). . . . . 10.50
Celeriac Salad. . . . . 4.50	Rabbit Rillettes with Dijon Mustard . . . 8.75	Steak Tartare . . . . . 11.00
Eggs Mayonnaise. . . . . 5.25	Beetroot, Goat's Cheese & Walnut Salad . . . . . small 8.50 large 13.00	Snails with Garlic & Parsley Butter . . . . . six 11.75 dozen 23.25
Herb & Lentil Salad . . . . . 5.50		

**Les Végétariens**

- Omelette with Fresh Herbs 10.75
- Beetroot, Goat's Cheese & Walnut Salad 13.00
- Ragout of Artichoke Hearts 14.75  
*cous cous*
- Spinach & Cheese Ravioli 15.25  
*brown butter sauce*
- Mushroom, Chestnut & Spinach 16.25  
in flaky pastry  
*with chervil beurre blanc*

**Luxe**  
 Carlingford Rock Oysters (No. 3's) 3.25 each  
 ◆  
 'Severn & Wye' Smoked Salmon 12.25  
 Prawn & Avocado Cocktail 15.00  
 Dressed Dorset Crab 17.50  
 ◆  
 Rib-Eye Steak 29.75  
*french fries, béarnaise sauce*  
 Whole Lemon Sole 29.75  
*nut brown butter, lemon & capers*

**Poissons**

- Butterflied Sardines 15.25  
*tomatoes & olives*
- Deep Fried Whiting 16.25  
*tartar sauce*
- Fillet of Sea Bream 19.75  
*cous cous, herb sauce*
- Sea Trout 22.00  
*with a tarragon and parsley butter sauce*
- French Style Fish Stew 22.75  
*salmon, cod, mussels, baby squid*

**Choucroute**

Choucroute 'Alsacienne' . . . . . 18.75 <i>with cured &amp; smoked belly of pork, frankfurter</i>	Choucroute 'Zédel' . . . . . 20.00 <i>the Alsacienne plus ham hock and garlic sausage</i>	Choucroute 'Royale'. . . . . 22.25 <i>the Alsacienne plus Morteau sausage and pork chop</i>
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**Viandes**

Chopped Steak, Peppercorn Sauce . . . 11.00 <i>French fries</i>	Blanquette of Lamb . . . . . 19.50 <i>lamb stew in a cream sauce</i>	Grilled Flat-Iron Steak . . . . . 21.75 <i>red wine &amp; bone marrow sauce</i>
Grilled Tripe Sausage . . . . . 18.75 <i>mustard sauce</i>	Grilled Pork Chop . . . . . 20.00 <i>confit shallots, Breton cider jus</i>	Steak Tartare . . . . . 23.00 <i>French fries and green salad</i>
Cassoulet Duck Confit . . . . . 19.00 <i>duck and white bean stew</i>		Wild Roe Venison . . . . . 23.75 <i>with parsnip purée and braised red cabbage</i>

**Légumes**

mixed leaf & herb salad – 3.25 ◆ mashed potatoes – 3.75  
 herb buttered green beans - glazed carrots – 3.75 ◆ creamed spinach - ratatouille - french fries – 3.95

**Chariot de Fromages**

*cheese from the trolley*

One piece . . . . . 4.50	Three pieces . . . . . 12.00
Two pieces . . . . . 8.25	Four pieces . . . . . 14.50

**Coupes et Glaces**

*Ice Cream and Sorbets 2.75 per scoop*

Banana & Caramel Sundae 7.00	Chocolate & Vanilla Sundae 7.50
Honey & Roasted Fig Coupe 7.75	

**Pâtisseries et Desserts**

Lemon Meringue Tart . . . . . 5.50	Crème Brûlée. . . . . 7.00	Rum Baba. . . . . 7.75
Floating 'Island' . . . . . 6.00	Vanilla Cheesecake, Fruit Compote . . . 7.50	Poached Pears in Red Wine . . . . . 7.75
Chocolate Mousse . . . . . 6.50	Profiteroles, Chocolate Sauce . . . . . 7.75	Apple Tart Tatin . . . . . 8.75
Cafetière 'Extra' – 4.00	◆ Espresso – 3.00/3.75	◆ Cappuccino – 4.00
	◆ Café Crème – 4.00	◆ 'Flat White' – 4.00

*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*

# BRASSERIE ZÉDEL CARTE DES VINS

## BLANCS

	VERRE 125ML	VERRE 175ML	PICHET 250ML	PICHET 500ML	PICHET OU BOUTEILLE 750ML
<i>*Pichet de vin Blanc Maison 2020</i>	£4.75	£6.50	£9.50	£17.75	£25.50
Sauvignon Blanc 2019 . . .	£5.25	£7.00	£10.00	£19.50	£27.75
Picpoul de Pinet 2020 . . .	£6.00	£8.00	£11.50	£22.25	£30.50
Chardonnay de Languedoc 2020	£6.50	£8.75	£12.00	£23.75	£33.75
Viognier 2020 . . . . .	£7.00	£9.50	£13.25	£26.25	£37.25
Muscadet de Loire 2020 . .	£7.25	£10.00	£14.00	£27.25	£38.75
Côtes du Rhône Blanc 2018 .	£7.75	£10.25	£14.75	£28.50	£40.00
Valançay de Loire 2020 . .	£8.00	£10.50	£15.00	£29.50	£42.50
Mâcon Uchizy 2020 . . . . .	£8.25	£11.00	£15.50	£30.50	£43.50
Bordeaux Graves Blanc 2019	£8.50	£11.75	£16.50	£32.25	£45.50
Vouvray Chenin Blanc 2019 .	£9.25	£12.25	£17.00	£33.00	£47.00
Riesling d'Alsace 2020 . . .	£9.75	£12.50	£17.50	£34.75	£50.00
Sancerre 2020 . . . . .	£10.25	£13.50	£19.00	£36.75	£52.00
Chablis 2019 . . . . .	£10.75	£14.00	£19.50	£37.75	£54.00
Pouilly Fuissé 2019. . . . .	£12.00	£15.00	£20.50	£39.50	£61.00
Chateaufort-du-Pape Blanc 2019, Domaine Roger Sabon, Rhône .	£65.00				
Meursault 'Les Vieilles Vignes' 2017 Vincent Girardin . . . . .	£68.00				
Condrieu 'La Berne' 2018, Lionel Faury . . . . .	£72.00				
Puligny Montrachet 2017, Domaine Bachelet-Monnot . . . . .	£90.00				
Chassagne Montrachet 1er Cru 2018 Les Chaumes' Domaine Philippe Colin .	£130.00				

*\*a litre pichet is available on request*

## ROSÉS

	VERRE 125ML	VERRE 175ML	PICHET 250ML	PICHET 500ML	BOUTEILLE 750ML
<i>*Pichet de vin Rosé Maison 2019.</i>	£5.25	£7.25	£10.00	£19.50	£27.50
Rosé de Provence 2020 . . .	£8.00	£11.25	£15.50	£30.50	£44.00
Tavel Rosé 2019 . . . . .	£9.00	£12.25	£17.00	£33.00	£50.00
Sancerre Rosé 2020 . . . . .	£11.00	£14.00	£19.50	£37.75	£54.00
By.Ott Rosé 2020 . . . . .	£11.50	£15.00	£20.00	£39.50	£57.00

*\*a litre pichet is available on request*

## CHAMPAGNES ET CRÉMANT

	VERRE 125ML	DEMI BOUTEILLE	750ML BOUTEILLE
Crémant de Loire NV . . . . .	£7.50	-	£41.00
Crémant de Loire Rosé NV . . . . .	£9.00	-	£49.00
*Pommery Brut Royal NV . . . . .	£12.25	-	£67.00
Furleigh Estate Classic Cuvée 2014 . . . . .	£12.50	-	£67.00
Ayala Rosé Majeur NV . . . . .	£13.50	-	£72.00
Louis Roederer 'Collection 242' NV . . . . .	£15.25	-	£78.00
Bollinger Special Cuvée NV . . . . .	£16.25	-	£86.00
Billecart-Salmon Rosé NV . . . . .	-	£49.00	£98.00
Ruinart Blanc de Blancs NV . . . . .	-	-	£109.00
Bollinger Grande Année 2012 . . . . .	-	-	£142.00
Dom Perignon 2008 . . . . .	-	-	£188.00

*\*magnums available at double the bottle price*

## MAGNUMS

	BOUTEILLE 150CL
Sancerre Blanc 2020, Domaine André Dezat, Loire . . . . .	£91.00
Chablis 1er Cru 'Fourchaume' 2017, Domaine G & N Fèvre, Bourgogne	£129.00
Bourgogne Pinot Noir 2014, Domaine Chanson . . . . .	£97.00
Châteaufort-du-Pape Cuvée Olivets 2014, Domaine Roger Sabon, Rhône	£119.00

## ROUGES

	VERRE 125ML	VERRE 175ML	PICHET 250ML	PICHET 500ML	PICHET OU BOUTEILLE 750ML
<i>*Pichet de vin Rouge Maison 2018</i>	£4.75	£6.50	£9.25	£17.50	£25.50
Merlot de Gaillac 2020 . . . .	£5.25	£7.00	£10.00	£19.50	£27.75
Corbières 2018 . . . . .	£6.00	£8.00	£11.50	£22.50	£30.50
Pinot Noir 'La Boussole' 2020 .	£6.50	£9.00	£12.25	£24.00	£34.00
Bordeaux Supérieur 2016 . . .	£7.00	£9.50	£13.25	£26.00	£37.25
Beaujolais Villages 2019 . . .	£7.25	£10.00	£14.00	£27.00	£38.50
Côtes du Rhône 2019 . . . . .	£7.50	£10.25	£14.50	£28.00	£39.50
Cahors Malbec 2018 . . . . .	£7.75	£10.75	£15.00	£29.00	£42.00
Saumur Champigny 2018. . . . .	£8.00	£11.00	£15.50	£31.00	£44.00
Côte de Castillon 2018 . . . .	£8.50	£11.75	£16.50	£32.00	£46.00
Fleurie 2019 . . . . .	£9.50	£12.50	£17.50	£34.00	£48.00
Bourgogne Pinot Noir, 2018	£10.25	£13.00	£18.00	£35.00	£50.00
Crozes-Hermitage 2019 . . . .	£10.75	£13.50	£19.00	£37.00	£53.00
Gigondas 2018 . . . . .	£11.50	£14.50	£20.50	£40.00	£57.00
Château Siaurac 2014. . . . .	£12.00	£16.00	£22.50	£41.00	£60.00
Châteaufort-du-Pape 'Cuvée Olivets' 2019 Domaine Roger Sabon .	£61.00				
Château Capbern 2015, St Estèphe . . . . .	£64.00				
Château Potensac 2011 Cru Bourgeois, Médoc . . . . .	£68.00				
Mas de Daumas Gassac 2017, Languedoc. . . . .	£70.00				
Pommard 2019 Domaine Cyrot-Buthiau . . . . .	£72.00				
Gevrey Chambertin 'La Justice' 2018, Domaine René Bouvier . . . .	£80.00				
Château Branaire Ducru 2011, 4ème Cru Classé St Julien. . . . .	£98.00				
Hermitage 'Monier de la Sizeranne' 2014 M.Chapoutier . . . . .	£129.00				

*\*a litre pichet is available on request*

## FEATURED REGION - LANGUEDOC - ROUSSILLON

*France produces a fantastic array of country wines that are often overlooked and undervalued. We have chosen three of our favourites below.*

*Fitou 2019, 'Origines' . . . . . £8.75 £11.25 £16.00 £31.00 £44.00*  
 Fitou is situated in the high Pyrenees, close to the Mediterranean. The region is famous for their old Carignan bush vines which look like gnarled fists pushing up through the earth. Jerome Bertrand's Fitou Cuvée Origines is a blend of 60% Carignan and 40% Grenache from 30-year-old vines. It delivers a bright, spicy red with lovely structure and depth. Domaine Bertrand Bergé produce some of the very best wines of the appellation.

*Côtes du Roussillon 2017 . . . . . £9.25 £11.75 £16.50 £32.50 £46.00*  
 Denis Ferrer and Bruno Ribière are based in Terrats, 15 kilometres south-west of Perpignan. Their vines are all farmed organically and their wines have a strong sense of terroir and a magnificent affinity for the local cuisine rich in garlic, peppers, wild herbs, seafood and olive oil. They produce an excellent Côtes du Roussillon 'Tradition' from a blend of Syrah, Grenache Noir, Mourvèdre and Carignan. It offers a bouquet of autumnal berries and a smoothly-textured palate of dark plums and kirsch supported by supple tannins.

*Madiran 2016 . . . . . £9.75 £12.50 £17.50 £33.50 £49.50*  
 Madiran is situated 150km south east of Bordeaux and is famous for the local Tannat grape variety. Château Bouscassé is owned by the top producer in the region, Alain Brumont. His Tour de Bouscassé is produced from 60% Tannat, 20% Cabernet Sauvignon and 20% Cabernet Franc and offers a silky, elegant wine in a similar style to left bank Bordeaux.

## VINS MOELLEUX

	VERRE 100ML	DEMI BOUTEILLE	500ML BOUTEILLE
Coteaux du Layon 2020 . . . . .	£8.25	-	£49.00
Banyuls 'Rimage' 2018 (50cl) . . . . .	£10.00	-	£42.00
Jurançon 'La Magendia' 2017 Clos Lapeyre . . . . .	£10.25	£36.00	-
Lieutenant de Sigalas 2013 Sauternes . . . . .	£10.75	£38.00	-



All wines contain sulphites and some may contain allergens. Please inform your server if you suffer from any allergies A discretionary 15% Service Charge will be added to your bill All gratuities are managed independently No flash, or intrusive photography www.brasseriezedel.com

