



BRASSERIE ZÉDEL



If you would like to purchase one of our gift vouchers, please scan the QR code below.

Rapidement, s'il vous plaît
*Need your lunch or dinner Rapide?
We can do two courses in 45 mins. Just ask your server.*

Prix-Fixe

2 course £16.95 - 3 course £19.95
Egg Mayonnaise (626) (v)
or
Pea & Mint Soup (183) (v)
♦
Curried 'Butter Dhal' (1498) (v)
or
Coq au Vin (699)
♦
Petit Peach Melba Coupe (209)
or
Chocolate & Passion Fruit Delice (309)

Plats du Jour

♦ £21.50 ♦

Monday Chicken Curry 'à la Coupole' (590)
Tuesday Mussels Marinière,
French Fries and Green Salad (1377)
Wednesday Cassoulet de Toulouse (693)
Thursday Braised Rabbit, Glazed Carrots
and Mustard Sauce (669)
Friday Smoked Haddock & Salmon Fishcake
with Duck Egg (715)
Saturday Lamb Tagine (335)
Sunday Roast Saddle of Lamb
with Niçoise Vegetables (Supp £5) (401)

Formule

♦ £28.95 ♦

Celeriac Salad (290) (v)
♦
Twice-baked Cheese Soufflé (1098)(v)
or
Seared Salmon Fillet (238)
♦
Lemon Meringue Tart (358) (v)
♦
Glass of House Wine 125ml,
Beer or Soft Drink

Hors d' Oeuvres

Pea & Mint Soup (183) (v) £5.95
Shredded Carrots (288) (vg) £6.75
Celeriac Salad (290) (v) £7.50
Spinach Quiche (522) (v) £8.75
Smoked Herrings (262). £9.75
French Onion Soup (349) £9.00

Rabbit Rillettes with Dijon Mustard (283) £11.50
Endive, Roquefort and Walnut Salad (506) £12.25
Boudin Noir, Duck Egg and Pear Salad (345) £13.25
Pâté en Croûte (247) £13.50
Smoked Salmon with Grated Eggs
and Capers (154) £14.50

Niçoise Salad small (427) £13.75
. large (536) £19.95
Frogs Legs with Garlic Butter (260). . . £15.75
Steak Tartare (416) £16.00
Creamy Burrata with
Isle of Wight Tomatoes (727) (v) . . . £16.50
Snails with Garlic & Parsley Butter (six) (460) £16.75

Les Végétariens

Pearl Barley "Risotto" with
Isle of Wight Tomatoes (306) (vg) . . . £16.25

Curried 'Butter Dhal', Garlic Naan (1498) . £16.50
Beetroot, Goats' Cheese & Walnut Salad
. small (586) £12.75
. large (1031) £19.00

Ragout of Artichoke Hearts (454) (vg) £21.50
israeli couscous, preserved lemon

Luxe

Jersey Rock Oysters (11) £4.95 each
or 6 for (66) £25.00
♦
Prawn & Avocado Cocktail (435) £17.50
Gratinéed Scallops Saint-Jacques (305) £17.50
Dressed Dorset Crab (741) £19.75
♦
Lemon Sole Meunière (945) £35.50

Sirloin Steak 225g (1005) £36.50
french fries, café de paris butter

Poissons

Seared Butterflied Sardines (464) . . . £19.25
tomatoes & olives

Haddock Goujonettes (710) £22.75
with tartar sauce

Hake en Papillote (645) £26.75
summer vegetables and beurre blanc

Sea Bream Fillet (438) £27.00
spiced couscous and harissa dressing

Choucroute

Choucroute de Strasbourg (653). . . . £21.50
*traditional alsatian dish of sauerkraut
with strasbourg sausage*

Choucroute 'Alsacienne' (996) £24.00
*traditional alsatian dish of sauerkraut
with cured & smoked pork belly and frankfurter*

Choucroute 'Zédel' (1308) £26.50
the alsacienne plus ham hock and garlic sausage

Viandes

Chopped Steak 'Americain' (1204) . . . £16.00
peppercorn sauce, french fries

Steak Tartare (781) £26.00
french fries and green salad

Flat-iron Steak (704) £27.50
bordelaise sauce, french fries

Coq au Vin (699) £25.00
red wine braised chicken, lardons, paris mushrooms

Beef Bourguignon (527) £26.75
lardons, mushrooms and mash potato

Veal Escalope with Sauce Diane (312) . £29.00
steamed basmati rice

Grilled Tripe Sausage (431) £25.00
mustard sauce

350g Grilled Pork Chop (801) £27.25
with sauce charcutière

Pan Seared Duck Breast (593) £31.50
mashed potato, redcurrants and port jus

Légumes

All £5.75 each

pickled cucumber salad (178) (vg) ♦ green salad (153) (vg) ♦ mashed potatoes (244) ♦ tenderstem broccoli and almonds (103) (vg) ♦ creamed spinach (178)
french fries (552) (vg) ♦ ratatouille (45) (vg) ♦ isle of wight tomatoes, pickled shallots and olive oil (42) (vg) ♦ steamed basmati rice with crispy shallots (251)

Chariot de Fromages

cheese from the trolley

One piece (354) £5.50 Three pieces (797) . . . £14.25
Two pieces (512) £9.75 Four pieces (1055) . . . £17.50

Coupes et Glaces

all glaces are vegetarian

Ice Cream and Sorbets (114) £3.75 per scoop
Peach Melba Coupe (489) £9.75 - Café Liégeois Coupe (843) £9.50
Crème de Cassis Coupe (478) £9.50

Pâtisseries et Desserts

pâtisseries and desserts are vegetarian, for vegan options please ask your server

Lemon Meringue Tart (359) £7.95
Floating Island (340) £8.25
Raspberry & White Chocolate Sponge (275) £8.50

Cherry Beer Savarin (626) £8.50
Crème Brûlée (183) £8.95
La 'Grande' Profiterole (804) £9.50
with chocolate sauce

Apple Tart Tatin (806) £9.50
with vanilla ice cream
Café Gourmand (511) £9.95
Baked Alaska (675) to share £18.50



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.

A cover charge of 0.95 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 - v - vegetarian | vg - vegan

BRASSERIE
ZÉDEL
CARTE DES VINS

BLANCS

		VERRE 175ML	PICHET 500ML	BOUTEILLE 750ML
2023	Pichet de vin Blanc, Vinexplore*	9.25	22.50	32.75
2024	Sauvignon Blanc, Gaillac Terrane, South West	9.50	24.00	33.75
2023	Picpoul de Pinet Château de la Mirande, Languedoc	10.75	29.50	41.50
2023	Chardonnay, Pays d'Oc Les Vignes d'Oc, Languedoc	11.25	31.50	43.00
2024	Viognier French Ambush, Languedoc, France	12.25	33.75	47.00
2023	Melon de Bourgogne, Muscadet de Sèvre et Maine 'Sur Lie Hauts Pémions, Loire Valley	13.00	34.75	49.50
2022	Clairette, Côtes du Rhône Blanc 'Les Abeilles' Jean-Luc Colombo, Rhône Valley.	13.50	36.25	51.50
2024	Sémillon/Sauvignon Blanc Château Haut-Rian, Bordeaux.	14.50	41.00	57.00
2023	Chenin Blanc, Vouvray Sec Domaine Champalou, Loire Valley	15.75	42.00	60.00
2023	Riesling d 'Alsace Cave de Hunawihlr, Alsace	16.00	42.25	61.00
2023	Sauvignon Blanc, Sancerre Domaine Reverdy, Loire Valley	17.25	45.50	65.00
2023	Chardonnay, Chablis Domaine Jean Collet et Fils, Bourgogne	17.75	47.00	67.00
2023	Chardonnay, Pouilly-Fuissé, Vieilles Vignes Domaine des Deux Roches, Bourgogne.	19.75	51.25	79.00

BY THE BOTTLE

2020	Riesling Grand Cru 'Saering', Schlumberger, Alsace	82.00
2023	Condrieu 'La Berne', Domaine Lionel Faury, Rhône Valley	87.00
2018	Pernand-Vergelesses 1er Cru, 'Les Caradeaux' Domaine Chanson, Bourgogne	111.00
2021	Saint Aubin 1er Cru, Les Combes, Domaine Philippe Colin, Bourgogne. . .	140.00
2022	Meursault Vieilles Vignes Blanc, Domaine Buisson-Batault, Bourgogne	155.00
2022	Chassagne-Montrachet, Domaine Philippe le Hardi, Bourgogne	160.00

*a litre pichet is available on request

ROSÉS

2023	Pichet de vin Rosé, Vinexplore	9.25	22.50	32.75
2024	Cinsault, IGP Méditerranée Domaine de Triennes, Provence	13.75	37.25	53.75
2023	Grenache, Côtes de Provence, Whispering Angel, Château d'Esclans, Provence . .	17.75	47.00	67.00
2023	Pinot Noir, Sancerre Domaine Dezat, Loire Valley	18.50	49.00	71.00

*a litre pichet is available on request

CHAMPAGNES ET CRÉMANTS

		VERRE 125ML	DEMI BOUTEILLE	BOUTEILLE 750ML
NV	Crémant de Loire	11.00	-	56.00
NV	Crémant de Loire Rosé	11.50	-	59.00
NV	Louis Pommery England Brut	14.75	-	80.00
NV	Pommery Brut Royal	15.25	-	84.00
NV	Ayala Rosé Majeur	16.50	-	94.00
MV	Louis Roederer 'Collection 245'	19.50	60.00	108.00
NV	Bollinger Special Cuvée	-	-	115.00
NV	Billecart-Salmon Rosé	-	70.00	130.00
NV	Ruinart Blanc de Blancs	-	-	155.00
2014	Bollinger Grande Année	-	-	230.00
2013	Dom Perignon	-	-	330.00

ROUGES

		VERRE 175ML	PICHET 500ML	BOUTEILLE 750ML
2022	Pichet de vin Rouge, Vinexplore*	9.25	22.50	32.75
2023	Merlot-Grenache Les Vignes de L'Eglise, Languedoc	9.50	24.00	33.75
2023	Pinot Noir, IGP Vin de Pays d'Oc La Boussole, Languedoc	11.25	31.50	43.00
2021	Syrah, Corbières Tradition, Château la Bastide, Languedoc	11.75	32.50	45.00
2021	Merlot, Bordeaux Supérieur Château le Bedat, Bordeaux.	12.25	33.75	47.00
2023	Gamay, Beaujolais Villages Domaine Colonge, Beaujolais	13.25	35.50	48.00
2023	Grenache, Côtes du Rhône 'Les Abeilles' Jean-Luc Colombo, Rhône Valley	13.50	36.25	51.50
2022	Malbec, Cahors, 'Cèdre Heritage' Château du Cèdre, South West	13.75	37.25	53.00
2022	Cabernet Franc, Saumur-Champigny Domaine Villeneuve, Loire Valley	14.00	38.00	54.00
2022	Merlot-Cabernet Franc, Côtes de Castillon 'Cuvée La Fleur', Château Laussac, Bordeaux . .	15.25	42.25	60.00
2022	Gamay, Fleurie Domaine de la Madone, Beaujolais.	16.50	43.75	63.00
2023	Pinot Noir, Bourgogne, Les Ursulines Jean-Claude Boisset, Bourgogne . .	17.75	47.00	67.00
2023	Syrah, Crozes Hermitage 'Sens' Domaine Laurent Fayolle, Rhône Valley	18.00	47.75	71.00
2019	Merlot, Lalande de Pomerol Château Siaurac, Bordeaux.	19.00	50.00	75.00
2022	Châteauneuf-du-Pape Les Olivets, Roger Sabon, Rhône Valley.	19.50	52.00	78.00

BY THE BOTTLE

2019	Médoc, Cru Bourgeois, Château Potensac, Bordeaux	86.00
2014	St Emilion Grand Cru, Chateau Trianon, Bordeaux . .	91.00
2019	Pommard, Domaine Jean Guiton, Bourgogne	102.00
2019	Côte Rôtie, Cuvée Ampodium, Domaine René Rostaing, Rhône Valley.	108.00
2016	Pomerol, Château Gombaude-Guillot, Bordeaux . . .	118.00
2022	Gevrey Chambertin, Domaine René Bouvier, Bourgogne	135.00
2020	Nuits-Saint-Georges, Domaine Maison Arnaud Boué, Bourgogne	135.00
2020	Corton Grand Cru, 'Les Chaumes' Domaine Heitz-Lochardet, Bourgogne	255.00

*a litre pichet is available on request

VINS MOELLEUX

		VERRE 100ML	BOUTEILLE
2021	Côteaux du Layon, Chaume Domaine Des Forges, Loire Valley	11.25	50.50 500ML
2023	Banyuls 'Rimage', Domaine de Valcros Domaine Cazes, Roussillon	11.75	52.50 500ML
2020	Lieutenant de Sigalas, Sauternes Château Sigalas Rabaud, Bordeaux	14.25	49.75 375ML

MAGNUMS

		BOUTEILLE 150CL
NV	Pommery Brut Royal	182.00
2021	Chablis 1er Cru, Vaulorent, <i>Domaine Natalie & Gilles Fèvre, Bourgogne</i> .	155.00
2014	Médoc, <i>Château la Tour de By, Bordeaux</i>	115.00
2020	Bourgogne Pinot Noir, <i>Domaine Chanson, Bourgogne</i>	130.00
2022	Châteauneuf-du-Pape, Cuvée Olivets, <i>Domaine Roger Sabon, Rhône Valley.</i>	148.00



Please note that vintages may vary based on availability

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
The Wolseley Hospitality Group The Wolseley, The Wolseley City, The Delaunay, Soutine, Colbert, Fischer's, Bellanger, Manzi's www.thewolseleyhospitalitygroup.com