

BAR  
Américain

= HAVE YOU TRIED? =  
THE CRAZY COOS

BRASSERIE  
ZÉDEL



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To view a menu with calories, please scan this QR code. Adults need around 2,000 kcal a day.

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

Ceufs Mayonnaise (626) egg mayonnaise (v)  
or

Vichyssoise (263) potato & leek soup (v)

Dal Makhani à l'Indienne (1068)  
curried 'butter dhal', garlic naan (v)

Steak Haché (897) American chopped steak, peppercorn sauce

Coupe Glacée Vanille et Cerise (274) (v)  
vanilla and cherry coupe  
or

Délice Chocolat et Fruit de la Passion (308) (v)  
chocolate & passion fruit delicie

### Plats du Jour

◆ 21.50 ◆

Lundi

Poulet au Curry à la Coupole (590) mild chicken curry

Mardi

Cassoulet de Toulouse (917) duck & sausage white bean stew

Mercredi

Moules Frites (1379) mussels, white wine & cream sauce

Jeudi

Lapin à la Moutarde (669) rabbit in mustard cream sauce

Vendredi

'Fishcake' de Églefin Fumé et Saumon (714) haddock & salmon fishcake

Samedi

Tagine d'Agneau (366) lamb tagine with couscous

Dimanche

Poulet Rôti, Pommes Anna (1573) half roast chicken (Supp £5)

### Formule

◆ 28.95 ◆

Céleri Rémoulade (290)  
celeriac salad (v)

Soufflé Suisse (1058)  
twice-baked cheese soufflé (v)  
or

Filet de Daurade au Couscous Épicé (578)  
sea bream, spiced couscous

Tarte au Citron Meringuée (384)  
lemon meringue tart (v)

Verre de Vin 125 ml,  
Bière ou Boissons Fraîches  
glass of house wine 125ml, beer or soft drink

### Hors d' Oeuvres

Vichyssoise (263) 5.95  
potato & leek soup (v)

Carottes Râpées (293) 6.75  
dressed shredded carrots (vg)

Céleri Rémoulade (290) 7.50  
celeriac slaw, mustard dressing (v)

Quiche Florentine (518) 8.75  
spinach quiche (v)

Soupe à l'Oignon Gratinée (344) 9.75  
French onion soup

Harengs Fumés, Salade de Pommes de Terre (262) 9.75  
smoked herring, potato salad

Salade de Boudin Noir, Œuf de Canard et Poires (569) 13.25  
black pudding, pear & duck egg salad

Pâté en Croûte (245) 13.50

Salade Niçoise small (345) 13.75 / large (536) 19.95  
with agromar tuna

Cuisses de Grenouilles au Beurre à l'Ail (427) 15.75  
frog legs with garlic butter

Steak Tartare (260) 16.00  
with an egg yolk

Escargots au Beurre Persillé (417) 16.75  
(les six)

### Choucroute

Choucroute de Strasbourg (752) 21.50  
traditional alsatian dish of sauerkraut  
with strasbourg sausage

Choucroute 'Alsacienne' (986) 24.00  
traditional alsatian dish of sauerkraut  
with cured & smoked pork belly and frankfurter

Choucroute 'Zédel' (1273) 26.50  
the alsacienne plus ham hock  
and garlic sausage

### Viandes

Steak Haché et Frites (1163) 16.00  
chopped steak with a peppercorn sauce

Coq au Vin (712) 25.00  
red wine braised chicken, lardons, paris mushrooms

Boeuf Bourguignon (505) 26.75  
braised beef with mushrooms mash potato and lardons

Steak Tartare, Frites (784) 26.00

Navarin d'Agneau (310) 26.75  
brasied shoulder of lamb with spring vegetables

Andouillette de Troyes Grillée (431) 25.00  
grilled tripe sausage with a mustard sauce

Steak à la Bordelaise (599) 27.50  
flat Iron, red wine & bone marrow sauce

350g Côte de Porc Grillée (890) 27.25  
grilled pork chop with sauce charcutière

Magret de Canard aux Cerises (363) 31.50  
pan seared duck breast with cherries and port jus

### Les Végétariens

Ravioles du Dauphiné (1170) (v) 21.50  
comté cheese and spinach ravioli

Dal Makhani à l'Indienne (1068) 16.50  
curried 'butter dhal', garlic naan

Salade de Chèvre Chaud  
et Betteraves small (586) 12.75 / large (1031) 19.00  
beetroot, goats' cheese & walnut salad

Soufflé Suisse (1058) (v) 19.50  
cheese soufflé, mushrooms & cream

Ragoût d'Artichauts, Confit Citron  
et Couscous (454) (vg) 21.50  
artichoke ragout, pearl couscous, preserved lemon

### Luxe

Huîtres Fines De Claires  
jersey rock oysters (11) 4.95 each or 6 (66) for 25.00

Cocktail d'Avocats aux  
Crevettes (435) 17.50  
prawn & avocado cocktail

Émietté de Crabe (364) 19.75  
dressed Dorset crab

Surlonge de Boeuf Grillé (921) 36.50  
sirloin steak, beurre de paris  
& fries (225g)

Coquilles Saint-Jacques  
Gratinées (328) 17.50  
gratined scallops

Sole Meunière (517) 35.50  
sole with a lemon butter sauce

### Poissons

Sardines à la Provençale (464) 19.25  
seared butterflied sardines, tomatoes & olives

Goujonettes d'Églefin (704) 22.75  
haddock goujonettes, french fries and tartar sauce

Filet de Daurade au Couscous Épicé (578) 27.00  
sea bream, spiced couscous

Ballotine de Plie, Sauce Véronique (1018) 28.00  
poached fillets of plaice with a salmon mousse  
and vermouth cream sauce

Pot-au-Feu de la Mer (559) 28.50  
traditional fish stew

### Légumes

All 5.75 each | all sides are vegetarian

pickled cucumber salad (179) (vg) ◆ green salad (93) (vg) ◆ potato & leek gratin (430) ◆ mashed potatoes (257)  
french fries (372) (vg) ◆ ratatouille (45) (vg) ◆ creamed spinach (178) ◆ broccoli with almonds (102) (vg)

### Pâtisseries et Desserts

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

Lemon Meringue Tart (384) 7.95  
Floating Island (340) 8.25  
Mousse au Chocolat et à l'Abricot (403) 8.50  
Clafoutis aux Cerises (470) 8.50

Baked Alaska to share (649) 18.50

Crème Brûlée (602) 8.95  
La 'Grande' Profiterole (768) 9.50  
Apple Tart Tatin (805) 9.50  
Café Gourmand (429) 9.95

### Chariot de Fromages

cheese from the trolley

One piece (402) 5.50 Three pieces (939) 14.25  
Two pieces (607) 9.75 Four pieces (1244) 17.50

### Coupes et Glaces

all glaces are vegetarian

Ice Cream and Sorbets (115) 3.75 per scoop  
Banana Split Classique (1044) 9.75 - Café Liégeois Coupe (845) 9.50  
Coupe Forêt-Noire (612) 9.75