

## Late Breakfast 12pm-2pm Sundays 12.30pm-3.30pm

Smashed avocado on toast, paprika oil, pomegranate	£8.90
Two poached eggs on brioche toast:	
Florentine, spinach & hollandaise (v)	£10.90
Benedict, smoked cooked ham & hollandaise	£12.90
Royale, smoked Scottish salmon & hollandaise	£14.90
Classic French omelette	£9.90
<i>Add: ham, cheese, mushrooms, avocado, potatoes, spinach £1.00 each</i>	
<i>Scottish smoked salmon, cured bacon £2.50 each</i>	
French toast & red berries or bacon, Maple syrup	£11.90
Homemade Waffles	£7.90
<i>Citrus infused chocolate sauce, Chantilly (v)</i>	

## Side dishes & Sauces

Green beans, roasted baby potatoes, braised carrots, French fries, green leaves, garlic spinach, broccoli pomme purée	£3.50
Truffle oil mac & cheese, gratin dauphinois, fries with truffle oil	£4.50
Pepper sauce, red wine, béarnaise, hollandaise	£2.00
Truffle sauce, blue cheese sauce	£3.50

## Children's menu £9.90

Includes 2 courses and a juice, available all day

## Snacks & Board

Basket of home baked bread, Isigny AOP butter	£1.90
Green Sicilian marinated olives	£2.90
Brasserie Joel black olive spicy tapenade, crackers	£3.90
Charcuterie platter, Dijon mustard and gherkins	£14.90
French cheese board, fruit bread and fig chutney	£2.90/ piece
<i>Comte, Camembert, St Nectaire, Crottin de chavignol, Bleu d'Auvergne</i>	

## Les Soupes

Traditional French onion soup <i>Gruyère cheese and brioche croûtons gratinée (v)</i>	£8.90
Crème Dubarry and truffle oil <i>Creamy cauliflower soup, roasted almond flaked (v,gf)</i>	£6.90

## Le Charcoal Grill

Whole baby chicken and lemon	£ 18.90
Scottish salmon, lime and rocket (gf,df)	£ 18.90
Wagyu sirloin beef (gf,df)	200g/£34.90- 300g/£49.90
Argentinian rib-eye steak 7oz (gf,df)	£19.90
Dry aged beef tournedos Rossini, <i>Truffle sauce (gf)</i>	£29.90
Whole sea bream, fennel, lemon oil (gf,df)	£22.90
Black Angus USDA beef sirloin 10oz (gf,df)	£23.90
Black Angus beef burger, brioche bun 7oz <i>Add: matured cheddar £1, bacon £1.50</i>	£16.90

Follow us on our social media and post your favourite dish

@BrasserieJoel #brasseriejoel

Login to our free wifi "Park Plaza Westminster Bridge"



Our « Les Spéciales » and « Les Classiques » are small dishes to share or eat alone. We recommend approximately three per person for a full dinner experience. Ask your waiter for their favourites!

## Small plates « Les Classiques »

### Les froids

Rocket and quinoa trio salad <i>Fava bean, peas, beans sprout, fresh parsley, parmesan (v,gf,df)</i>	£5.90
Chef's special Yellow fin tuna tartare <i>Avocado, Japanese dressing and wasabi mayonnaise (gf)</i>	£10.90
Goat's cheese cream and truffle oil honey <i>Marinated beetroot, colored crackers, toasted pine nuts (v)</i>	£7.90
Salad Caesar with fresh herbs <i>Aged parmesan, baby gem, brioche croutons, Caesar dressing</i>	£5.90
Homemade foie gras terrine <i>Ginger bread, apple and berries chutney and country bread (df)</i>	£13.90

### Les Chauds

Beef Bourguignon with buttered pomme purée <i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions (gf)</i>	£9.90
Pan fried scallops <i>Chardonnay and parsley cream parsnip purée, crispy shallots</i>	£11.90
Fried truffle and parmesan polenta gnocchi <i>Spicy tomato sauce and coriander (v)</i>	£6.90
Plaice goujons Meuniere with a pomme château <i>Fried mini capers, croutons, parsley, lemon</i>	£8.90
Brasserie Joel ratatouille <i>Tomato sauce, confit garlic, provençal herbs (v,gf,df)</i>	£7.90

French cuisine by Executive Chef Walter Ishizuka

## Small plates « Les Spéciales »

Cognac and pistachio terrine de campagne <i>Mustard grain dressing, gherkins (gf)</i>	£5.90
Lamb navarin with olives and orange <i>Stew of lamb shoulder in a sauce, potatoes, carrot, and parsley</i>	£8.90
Pan-fried foie gras on brioche toast <i>Deglazed with French raspberry vinegar (df)</i>	£9.90
Slow cooked pork cheek in red wine <i>Carrot purée, cider vinegar apple compote</i>	£9.90
Cèpes and ricotta ravioles <i>Chestnut cream, roasted hazelnuts (v)</i>	£6.90

## Les Desserts

Choux a la crème <i>Roasted figs with rosemary, Chantilly cream (v)</i>	£6.90
Crème Brûlée à l'orange <i>With cassonade sugar (v)</i>	£5.90
Quince confit in basil syrup <i>Lemon sorbet, crumble and meringue (v)</i>	£6.90
Apple tarte tatin <i>Vanilla ice cream, salted caramel (v)</i>	£9.90
Hot chocolate fondant <i>Ginger bread and orange ice cream, cranberry coulis (v)</i>	£9.90
Homemade ice cream and sorbet <i>(Please ask your waiter for the seasonal specials)</i>	£2.90 per scoop