

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 with four Legbar eggs	£12.90
Add: ham, cheese, mushrooms, avocado, potatoes, spinach £1.00 each	
Scottish smoked salmon, cured bacon £2.50 each	
French toast & red berries or bacon, Maple syrup	£11.90
Homemade Waffles	£7.90
Citrus infused chocolate sauce, Chantilly (v)	

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

Les Fromages

2 pieces £5.90, 4 pieces £8.90, 5 pieces £11.90
Served with fruit bread and fig chutney

Snacks

Basket of home baked bread, Isigny AOP butter	£1.90
Green Sicilian marinated olives	£2.90
Olive oil & Di Modena balsamic, rosemary bread	£2.90
Brasserie Joel aioli, charcoal grill baguette	£4.90

Les Soupes

Traditional French onion soup	£7.90
Gruyère cheese and brioche croûtons gratinée (v)	
Heritage tomato gazpacho	£7.90
Fresh basil, toasted pine nuts, balsamic di Modena (v,gf)	

Our « Les Spéciales » and « Les Classiques » are smaller sized dishes designed to be shared. We recommend around two per person, ask your waiter for their favourites!

Sharing dishes « Les Spéciales »

Grilled Mediterranean style vegetables	£5.90
Aubergine, green and yellow courgette, red pepper (v,gf,df)	
Burrata Mozzarella and red pepper sorbet	£8.90
Rocket pesto, parmesan crumble, orange balsamic vinegar, basil (v)	
Pan-fried foie gras with passion fruit sauce	£9.90
Fresh mango and Basque pimiento and lime (df)	
Pollock fillet and miso crust	£10.90
Tempura pak choi, purple carrot and orange purée, pickles (gf,df)	
Grilled fresh sardines and pea purée	£6.90
Ginger and citrus olive oil marinade (gf)	
Rocket and quinoa trio salad	£6.90
Fava bean, peas, beans sprout, fresh parsley, parmesan (v,gf,df)	
Brasserie Joel ratatouille	£7.90
Tomato sauce, confit garlic, provençal herbs (v,gf,df)	

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Set Dinner menu 5.30pm-7pm

2 courses £16.95 or 3 courses £19.95

Please ask your waiter for this menu, maximum of 8 people

Sharing dishes « Les Classiques »

Fried truffle and parmesan polenta gnocchi	£6.90
Spicy tomato sauce and coriander (v)	
Yellow fin tuna tartare	£10.90
Avocado, Japanese dressing and wasabi mayonnaise (gf)	
French Moulard duck with cherry sauce	£12.90
Rosemary pomme mousseline, edamame(gf)	
Goat's cheese cream and truffle oil honey	£6.90
Marinated beetroot, coloured crackers, toasted pine nuts (v)	
Beef Bourguignon	£9.90
Buttered pomme purée, lardons, carrots, mushrooms, red wine sauce (gf)	
Scallops and chorizo with satay	£13.90
Squid ink risotto of orzo pasta, lobster bisque émulsion	
Homemade foie gras terrine	£13.90
Ginger bread, apple and berries chutney and country bread (df)	
Red tortellini with garlic cream	£9.90
Basil ricotta stuffing, hazelnut, basil crisps (v)	
Warm green asparagus in balsamic vinegar	£7.90
Toasted pine nut, aged parmesan (v,gf)	
Glazed black cod fillet	£16.90
Honey and soy sauce, pea purée, fried kale	
Avocado, yuzu, ginger and Basque chilli purée	£6.90
Parmesan crumble, parmesan crisps, reduced balsamic, paprika oil (v)	
Cured beef carpaccio	£7.90
Dijon mustard cream, parsley (gf)	
Truffle salsa Spinosi Tagliatelle	£8.90
Shaved truffle, micro coriander (v)	
Grilled Corn-fed Chicken supreme	£9.90
Sweetcorn émulsion, guacamole, pickled red onion, cumin jus (gf)	

French cuisine by Executive Chef Walter Ishizuka

Le Charcoal Grill

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, Truffle sauce (gf)	£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	£16.90
Add: matured cheddar £1, bacon £1.50	

Les Desserts

Mango sorbet and fresh raspberries	
Passion fruit coulis, coconut crumble, two way meringue (v)	£6.90
Apple and yuzu granite	
Hazelnut nougatine, cantaloupe melon (df,v,gf)	£5.90
Strawberry tart	
Yuzu and chilli custard cream, chocolate sauce (v)	£7.90
Peach in white balsamic syrup	
Crystalline and coriander (v,gf,df)	£6.90
Apple tarte tatin	
Vanilla ice cream, salted caramel (v)	£9.90
Hot chocolate fondant	
Lemongrass syrup, strawberry sorbet (v)	£9.90
Homemade ice cream and sorbet	
(Please ask your waiter for the seasonal specials)	£2.50 per scoop