

BRASSERIE

joël

## LUNCH MENU

FRESHLY BAKED BRIDOR BREAD £2.00 (per person)  
Isigny Normandy butter and A L'Olivier  
Cold press Lubéron olive oil

2 COURSES MEAL £18.00

3 COURSES MEAL £23.00

### LUNCH SPECIAL

£13.95

BRASSERIE JOËL BEEF BURGER  
French fries, coleslaw

And

ONE BOTTLED BEER\*

Or

ONE GLASS OF HOUSE WINE\*

OR

ONE SOFT DRINK

\*Asahi 330ml, white or red 175ml

## STARTERS

CHESTNUT SOUP £6.00  
Lardons, croutons

BEETROOT SALAD £7.50  
Baby spinach, buffalo ricotta

CHICORY SALAD £6.50  
Blue cheese, pecan nuts

AUBERGINE CONFIT IN BALSAMIC £7.50  
Buffalo mozzarella

HOMEMADE SALMON GRAVLAX £8.00  
Marinated beetroot, horseradish cream

DUCK TERRINE £6.00  
Cornichons, country bread

PORCINI RAVIOLI £7.50  
Rosemary cream

## MAIN COURSES

TRADITIONAL FISH PIE £13.50  
Prawns, salmon, haddock, leek,  
frisée salad

ROAST CHICKEN BREAST £14.50  
Autumn vegetables

TRADITIONAL BEEF LASAGNE £13.50  
Frisée salad

ROAST COD £17.50  
Baby potato, shallot, chicken jus

PORCINI RISOTTO £16.50  
Parmesan, pea shoots

PEPPER STEAK (£5 supplement) £21.50  
French fries

## PLAT DU JOUR £9.95

*Ask your waiter for more details*

MONDAY  
Beef Bourguignon

TUESDAY  
Shrimp risotto, parmesan, pea shoots

WEDNESDAY  
Traditional coq au vin

THURSDAY  
Porcini ravioli, rosemary cream

FRIDAY  
Roast salmon, butternut squash, confit shallots

## DESSERTS

CHOCOLATE PANNA COTTA £6.00  
Almond tuile, crème anglaise

FRUIT MINISTRONE £6.00  
Lemon sorbet

SEMI FREDDO £6.00  
Chocolate crumble, coffee granite

VANILLA CRÈME BRULÉE £6.00

SELECTION OF ICE CREAM AND SORBET £6.00

A discretionary service charge of 12.5% will be added to your bill.  
All prices are inclusive of VAT the current rate.

For those with special dietary requirements or allergies who may  
wish to know about the food ingredients used, please ask for the manager.

**SAMPLE MENU ONLY. FEBUARY 2012**  
**ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**