

BRASSERIE

joël

French cuisine by Chef Cedric Touchard

STARTERS

- ASPARAGUS AND POACHED EGG £6
Sauce gribiche
- MELON AND WATERMELON SOUP £7
Bayonne ham, basil
- WARM GOAT CHEESE AND TOMATO SALAD £9/17
Toasted pine nuts, honey balsamic dressing, basil
- TOMATOES MOZZARELLA £9
Heritage tomatoes, buffalo mozzarella, basil pesto
- BABY GEM SALAD £8/14
Summer truffles, parmesan, mustard grain dressing
- BAKED NORMANDY CAMEMBERT £9/15
Honey, rye bread
- COUNTRY BREAD TARTINE £10
Cured ham, goat cheese, confit tomatoes, rocket salad
- AVOCADO AND TUNA TARTARE £12
Coriander mayonnaise
- TRADITIONAL FRENCH ONION SOUP £9
Gruyère cheese and brioche croûtons gratinéed
- TOMATO GAZPACHO £9
Garlic bread

MAIN COURSES

MEAT

- LAMB NAVARIN WITH OLIVES AND ORANGE £17
Stew of lamb shoulder in a sauce, potatoes, carrot, turnips
- BEEF BOURGUIGNON WITH POTATO PURÉE £18
Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions
- SLOW COOKED PORK BELLY £16
Seasonal vegetables, sage pork jus

FISH

- PAN FRIED COD AND CHORIZO £22
Orzo pasta, red pepper coulis
- SEA BASS FILLET £18
Semolina, aubergine caviar, cherry tomato, virgin sauce
- PAN FRIED SALMON £20
Pea purée, baby carrot, baby onion

VEGETARIAN

- SCIALATELLI PASTA ARRABIATA £15
Tomato sauce, sundried tomato, parmesan
- BRASSERIE JOËL RATATOUILLE £13
Stew of aubergines and courgettes in tomato sauce, confit garlic
- RAVIOLES DU DAUPHINÉ £16
Butter, parsley and comté cheese filling, basil olive oil

PRIX FIXE DINNER 5.30PM-7.00PM

3 COURSES £30
PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE

CHARCOAL GRILL

- ROAST CHICKEN £19
Whole baby chicken, potato wedges, chicken jus
- ARGENTINIAN RIB-EYE STEAK 7OZ £22
French fries, salad
- BLACK ANGUS BEEF BURGER 7OZ £18
Salad, tomato, onion confit, gherkins, French fries
Add: blue cheese/matured cheddar £1, bacon £1.50
- BLACK ANGUS USDA PRIME BEEF SIRLOIN 10OZ £26
French fries, salad
- DRY AGED BEEF Tournedos £27
Pommes Pont-Neuf, béarnaise
- WHOLE SEA BASS £23
Confit fennel, lemon oil, French fries, salad
- COTE DE BOEUF 21OZ £55
Potatoe wedges, pepper sauce, béarnaise

SIDE DISHES & SAUCES

- GREEN SALAD £3.50
- POTATO WEDGES £3.50
- BRAISED CARROTS £3.50
- FRENCH FRIES £3.50
- GARLIC SPINACH £3.50
- PEPPER SAUCE £2.00
- BÉARNAISE £2.00
- BROCCOLI £3.50
- MASH POTATO £3.50
- GRATIN DAUPHINOIS £4.50
- SWEET POTATO FRIES £4.50
- HOLLANDAISE £2.00
- BLUE CHEESE SAUCE £3.50

SNACKS & BOARDS

- HUMMUS AND MUTABAL PITA BREAD £5
- MEDITERRANEAN MARINATED OLIVES £4
- CHARCUTERIE PLATTER £7
Balsamic onion and gherkins
- FRENCH CHEESE BOARD £2.90/ piece
Fruit bread and fig chutney, Comte, Camembert, St Nectaire, Crottin de Chavignol, Bleu d' Auvergne

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DESSERTS

- LEMON AND YUZU MERINGUE PIE £6
Basil gel and clotted cream ice cream
- BRASSERIE JOËL'S ETON MESS £7
Mixed berries tea infusion, strawberry and mint sorbet
- POACHED RHUBARB £6
Dorset clotted cream, hazelnut crumble, carrot sorbet
- APPLE TART TATIN £9
Vanilla and lemon ice cream, salted caramel
- HOT CHOCOLATE FONDANT £9
Cherry insert, vanilla ice cream
- HOMEMADE ICE CREAM AND SORBET £2.90/ scoop