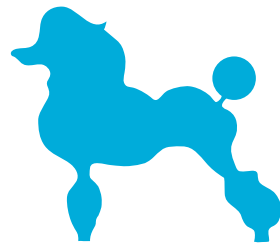


THE CHEYNE WALK BRASSERIE & BAR



Menu

Oscar Ortiz
Head Chef

THE CHEYNE WALK BRASSERIE & BAR

A culmination of simple, creative ideas brought about through design, historical value and a passion for food and drink. Formerly a Victorian public house, 50 Cheyne Walk has metamorphosed into our definition of a brasserie and salon.

Our aim is to offer simple but brilliantly executed archetypal brasserie dishes within surroundings that are luxuriously Belle Époque yet informal. You can enjoy fine wines by the glass or bottle, or sample our quintessentially French menus - the produce is imported directly from the south west of France and the flavours have a Provençal influence.

Open seven days a week for Lunch and Dinner
(except Sunday Dinner and Monday Lunch).
Children welcome up to 7.00pm

THE SALON

Made for whiling away the afternoon, the upstairs Salon is exceptional. With a stunning river view, the room boasts an open fire and sumptuous deep chaise longues, just perfect for relaxing on. Open all day serving a light menu comprising a selection of tartines, baguettes and of course, the old favorite Croque Monsieur. For the truly decadent, what better to enjoy while lounging than an amazing cocktail or a fine cognac.

THE CHEYNE WALK BRASSERIE & SALON IS AVAILABLE FOR PRIVATE HIRE AND EVENTS

For cocktails & canapés, exclusive dinners or luncheons, corporate and private.

For reservations or further information:

Tel: 0207 376 8787

Fax: 0207 376 5878

bookings@cheynewalkbrasserie.com

www.cheynewalkbrasserie.com



ENTRÉES

La Soupe du Jour £7.00 Soupe à l'Oignon £8.50
Soup of the Day (v) Onion Soup (g)

Escargots à la Crème, Pain Grillé à l'Ail £9.50
Creamy Snails on Toasted Garlic Bread (g)

Tartare de Saumon Frais Coupé au Couteau, Croûtons Dorés £11.50
Fresh Salmon Tartar Dressed with Capers, Gherkins and Parsley (n)

La Planche de Charcuterie et ses Condiments £16.00
Selection of Charcuterie (for 2 people)

Blinis, Légumes Confits et Reblochon Gratiné à la Vinaigrette au Basilic £9.50
Blinis, Confit Vegetables, Gratinated Reblochon and Basil Dressing (g) (v)

Panier de Crudités et son Trio de Sauce £16.50
Basket of Crudités with Sauce Trio (v)

Raviole de Homard et sa Mousse Légère sur Lit de Salsifies £14.50
Lobster Ravioli and its light Foam on a Bed of Salsify (g)

L'Assiette de la Mer £16.50
Selection of Salmon Tartar, Scallops, Oyster, Tiger Prawns and Cornish Crab

Tomate farcie au Fromage de Chèvre, Petits Oignons Caramélisés et Compote de Tomates £10.50
Plum Tomato Stuffed with Goat's Cheese, Caramelized Baby Onions, Tomato Compote (v)

Noix de St Jacques Enrobées de Jambon de Parme sur Lit d'Asperges Grillées, £ 15.00
Sauce aux Tomates Confités
Scallops wrapped in Parma Ham with Grilled Asparagus and a Tomato Confit

Le Foie Gras du Moment (torchon/terrine/fumé) £ 14.50
Foie Gras of the Day

Rouleaux de Crabe et Gingembre, Sauce aux Poivrons Rouges et à l'Harissa £14.50
Crab and Ginger Spring Rolls, Red Pepper and Harissa Dressing (g)

Œuf Cocotte aux tomates Confités et Basilic, Pain Grillé à l'Ail £8.50
Egg Cocotte, Blush Tomato and Basil, Garlic Bread (g) (v)

Linguines aux Gambas Poêlées, Velouté de Tomate £13.00
Pan Fried Tiger Prawns, Crayfish Linguini and Tomato Velouté (g)

Cailles Poêlées, Purée de Patates Douces, Sauce à la Grenade £10.00
Pan Fried Quails, Sweet Potato Purée, Pomegranate Dressing

Huîtres d'Ecosse £10.50 x 6 / £20.00 x 12
Scottish Oysters

SALADES

Salade de Haricots Verts aux Pistaches et Menthe Fraîche £9.50
Green Beans Salad with Pistachios and Fresh Mint (v) (n)

Salade de Lentilles, Cèpes Grillés, Tomates et Feuilles d'Épinards et sa Vinaigrette £11.50
Lentil Salad, Grilled Ceps, Tomatoes and Spinach Leaf, French Dressing (v)

Salade de Thon Grillé, Petits Artichauts Grillés, Sauce à la Moutarde et Crème Fraîche £13.50 / £18.50
Grilled Tuna Salad, Grilled Baby Artichokes, Grain Mustard and Crème Fraîche Dressing

AU GRILL

Loup Grillé aux Herbes de Provence £ 22.00
Whole Grilled Sea Bass with Provençal Herbs (n)

Homard Bleu Grillé £ 32.00
Whole Native Grilled Lobster with Garlic Butter

Daurade Grillée, Citron et Feuille de Laurier £ 22.00
Grilled Sea Bream with Lemon and Bay Leaves (n)

Magret de Canard des Landes au Miel £ 20.50
Duck Breast from "Les Landes", with a Honey Sauce

Entrecôte 350g £ 22.50
Ribeye of Beef 350g

Entrecôte Wagyu 350g £ 39.50
Wagyu Ribeye 350g

Contre-Filet 250g £ 20.50
Sirloin of Beef 250g

Demi Poulet Grillé des Landes £ 14.50
Half a Grilled Chicken from "Les Landes"

Carré d'Agneau des Pyrénées £ 22.00
Rack of Lamb from "Pyrénées"

Côte de Veau du Limousin £ 21.00
Veal Chop from Limousin

Côte de Bœuf sur Os pour Deux 1kg £ 52.50
Rib of Beef on the Bone for Two 1kg

Déclinaison de Boeuf pour 3/4 personnes £98.00
T-Bone (500g) et Entrecôte Grillés (350g), Chateaubriand Poêlé (500g)
Beef Board for 3/4 people
(Grilled T-Bone and Rib, Pan Fried Chateaubriand)

AU FOUR

Risotto aux Cèpes et Pommes de Terre £ 13.50
Potatoes and Cèpes Risotto (v)

Filet de Morue Mariné et Craquant de Pommes de Terre, Sauce au Parmesan et Citron Vert £ 14.50
Marinated Cod Fillet, Potato Crust, Parmesan and Lime Sauce (g)

Sole Meunière £ 26.50
Pan Fried Dover Sole, Meunière Sauce

Filet de Bœuf Poêlé, Purée de Céleris-raves et Truffes, Sauce au Vin Rouge et à l'Echalote £ 25.00
Pan Fried Beef Fillet with Celeriac and Truffle Purée, Red Wine and Shallot Sauce

Confit de Canard, Pommes de Terre Sautées et Pleurotes, Sauce au Poivre £ 16.50
Duck Confit, Sautéed Potatoes, Oyster Mushrooms and Parsley, Peppercorn Sauce

Tarte au Fromage , Asperges et Tomates Confites £ 12.50
Cheese Tart with Asparagus and Sun Dried Tomatoes (v) (g)

Daurade Royale en Croûte de Sel £ 23.50
Salt Encrusted Royal Sea Bream (n)

ACCOMPAGNEMENTS

£ 4.10

Gratin Dauphinois
Dauphinois Potatoes

Crèmeux de Poireaux
Creamy Leeks

Pommes «Coin de Rue»
Homecut Chips

Poêlée d'Épinards
Wilted Spinach

Poêlée de Haricots Verts aux Petits Lardons
Pan Fried Green Beans with Crispy Bacon

Purée de Pomme de Terre
Mash Potatoes

Poêlée de Champignons à l'Échalote et au Persil
Pan Fried Wild Mushroom with Shallots and Parsley

Salade Maraichère
Mixed Salad

SAUCES

Béarnaise, Mayonnaise Maison, Red Wine Sauce,
Peppercorn Sauce and Mushroom Sauce

A discretionary service charge of 12.5% will be added to your final bill
Some of our dishes may contain traces of nuts (n) and gluten (g)
Dishes suitable for vegetarian are marked (v)

DESSERTS

£8.00

Crème aux Fruits de la Passion et son Sorbet
Passion Fruit Cream and its Sorbet

Crème Brûlée à la Graine de Vanille Bourbon
Bourbon Vanilla Crème Brulée

Croustillant de Poires et Framboises
Croustillant of Pears and Raspberries (g)

Selections de Glaces et Sorbets
Selection of Ice Creams and Sorbets

Crumble aux Pommes et Groseilles, Crème Anglaise
Apple and Redcurrant Crumble, Custard Cream (g)

Moelleux au Chocolat, Graine de Tonka, Glace Vanille
Chocolate Fondant with Tonka Seeds and Vanilla Ice Cream (g)

FROMAGES

£ 8.50 for 3 pieces

£ 12.00 for 5 pieces

Plateau de Fromages Affinés, Confiture de Tomate,
Selection of Fine French Cheeses with Tomato Jam

TEAS & INFUSIONS

GREEN & WHITE TEAS

Sencha £ 3.50
Japanese green tea
Jasmine £ 4.00
Chinese green tea
Silver Needle £ 4.50
100% white tea

BLACK TEAS

£ 3.00

English Breakfast
Earl Grey
Ceylon
Darjeeling
Lapsang Souchong

INFUSIONS

Fresh Mint £ 3.50
Camomille £ 3.00
Cut Peppermint £ 3.00
Vervain £ 3.00
Rosehip with Hibiscus £ 3.50
Apple & Lemon £3.50



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