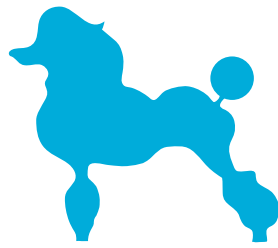


# THE CHEYNE WALK BRASSERIE & BAR



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](mailto:bookings@cheynewalkbrasserie.com)  
[www.cheynewalkbrasserie.com](http://www.cheynewalkbrasserie.com)



## ENTRÉES

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

Crevettes, Sauce Cocktail, Melon et Feuille de Laitue £9.50  
Prawns Cocktail with Melon and Baby Gem Salad

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 £18.00  
Selection of Charcuterie (for 2 people)

Sashimi de Thon Rouge, Piperade à l'Harissa, Pak Choi et Purée de Wasabi £12.00  
Tuna Sashimi with Harissa Piperade, Pak Choi and Wasabi Puree (v)

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

Homard Grillé, Caviar de Lentilles aux Truffes et Vinaigrette à la Pêche £17.50  
Grilled Lobster with Lentil and Truffle Caviar, Peach Dressing

L'Assiette de la Mer £17.00  
Selection of Salmon Tartar, Scallops, Prawns, Tiger Prawn and Cornish Crab

Risotto à la Salade de Roquette, Parmesan Croquant et Vinaigrette de Cresson £9.50  
Rocket Salad Risotto, Crispy Parmesan and Watercress dressing (v)

Noix de St Jacques Enrobées de Jambon de Parme sur Lit d' Asperges Grillées, £15.50  
Sauce aux Tomates Confites  
Scallops wrapped in Parma Ham with Grilled Asparagus and a Tomato Comfit

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

Crabe à la Mayonnaise et à l'Aneth, Purée d'Avocat et Mangue, Vinaigrette d'Abricot £13.50  
Crab in Mayonnaise with Dill, Avocado and Mango Purée, Apricot Dressing

Poivron Rouge farcie au Fromage de Chèvre et Taboulé, Sauce aux Epices £9.50  
Roasted Sweet Romano Pepper stuffed with Goat's Cheese and Couscous, Spiced Pepper Jus (v)

Saumon Confit et Caviar, Salade de Pissenlits et Compote de Pommes Rouges, Vinaigrette de Pomme £10.50  
Salmon Comfit, Aruga Caviar, Dandelion Salad and Red Apple Compote, Apple Dressing

Choux Chinois, Semoule et Fenouil, Oignons Rouges Cuits à Feu Doux £9.00  
Chinese Cabbage stuffed with Slowly cooked Red Onions, Couscous and Fennel (v)

## SALADES

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

Salade de Canard Confit, Oignons Caramélisés et Vinaigrette Balsamique £10.50  
Crispy Duck Comfit, Caramelized Silver Onions and Balsamic Dressing

Salade d'Endives aux Noix et Sauce au Roquefort £9.00  
Chicory Salad and Walnuts, Roquefort Sauce

## AU GRILL

Loup Grillé aux Herbes de Provence £23.00  
Whole Grilled Sea Bass with Provencal Herbs (n)

Homard Bleu Grillé £ 33.00  
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 £15.00  
Half a Grilled Chicken from "Les Landes"

Carré d'Agneau des Pyrénées £23.00  
Rack of Lamb from "Pyrénées"

Côte de Veau du Limousin £21.50  
Veal Chop from Limousin

Côte de Bœuf sur Os pour Deux 1kg £56.00  
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 Petits Pois £13.50  
Peas Risotto (v)

Flétan Poêlé, Salicorne et Pommes de Terre Nouvelles, Sauce au Safran £16.00  
Pan fried Halibut, New Potatoes and Samphire, Saffron sauce

Confit de Canard en Rémooulade, Maïs et Sauce aux Morilles £16.50  
Remoulade of Duck Confit, Creamed Sweet Corn and Morel Mushroom Sauce

Filet de Bœuf Poêlé, Pomme de Terre Fondante et Légère Mousse de Carotte, Sauce Mère £25.00  
Pan fried Beef Fillet with Potato Fondant and a Light carrot Mousse, Madera Sauce

Dinde fourrée aux Prunes et à la Noisette, Gnocchi et Velouté au Thym £14.50  
Stuffed turkey with Prunes and Hazelnuts, Gnocchi and Thyme Veloute

Daurade Royale en Croûte de Sel £24.50  
Salt Encrusted Royal Sea Bream

## ACCOMPAGNEMENTS

£4.10

Gratin Dauphinois  
Dauphinois Potatoes

Courge Rôtie  
Roasted Butternut squash

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 au Citron et Meringue à la Framboise  
Lemon Cream with Raspberry Meringue

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

Cheese Cake au Thé Vert  
Green Tea Cheesecake

Sélections de Glaces et Sorbets  
Selection of Ice Creams and Sorbets

Poire Pochée au Vin Rouge, Glace au Caramel et au Lait  
Poached Pear in Red Wine, Butterscotch Ice Cream

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

## FROMAGES

£9.00 for 3 pieces  
£13.00 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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