

BRASSERIE GAUROCHE

Sides

Frites French fries	8
Haricots verts Green beans and shallots	10
Epinards Sautéed spinach with garlic confit	10
Ravioles de Royan Cheese Ravioli	14
Pommes purée aux truffes Mashed potatoes	18

Entrées Froides ~ Cold Appetisers

Pâté en Croûte et Foie Gras, Recette de Grand-Père Henri <i>Grandpa Henri's Baked Pork Terrine with Duck Liver</i>	26
Terrine de Foie Gras du Périgord et Pain de Campagne <i>Terrine of Périgord Duck Liver with Toasted Country Bread</i>	28
Tartare de Truite de Tasmanie au Raifort et Citron <i>Tasmanian Ocean Trout Tartare with Fresh Horseradish and Lemon</i>	28
Assiette de Charcuterie <i>Platter of Cold Cuts and Pickles</i>	30
6 Huîtres "Royale" Marennes-Oléron <i>Half-dozen "Royale" Oysters from Marennes-Oléron</i>	42
Caviar et Blinis <i>Iranian Golden Ossetra Caviar with Blinis</i>	don't be shy, ask for price

Entrées chaudes ~ Warm Appetisers

Soupe À L'Oignon, Recette de Grand-Père Henri <i>Grandpa Henri's Traditional Onion Soup</i>	16
Tartine D'Os À Moëlle <i>Bone Marrow On Toasted Sourdough Bread With Garlic Confit</i>	19
Escargots De Bourgogne Au Beurre D'Ail <i>Burgundy Snails Baked In Their Shell With Parsley And Garlic Butter</i>	21
Cuisses De Grenouille À L'ail Et Persil <i>Frog Legs With Garlic And Parsley</i>	28

Salades ~ Salads

Salade Niçoise <i>Baby Romaine, Tomatoes, Tuna In Olive Oil, Green Capsicum, Hard-Boiled Egg, Anchovies, Black Olives</i>	22
Salad D'endives Au Noix <i>Endive Salad With Walnuts, Dates, Bread Croutons, Onion Confit Dressing</i>	24
Salade De Crottin De Chèvre Affiné Chaud Et Noix Torréfiées <i>Warm Aged Goat Cheese Salad With Roasted Walnuts</i>	25
Salade De Crevettes Et Avocat, Sauce Cocktail <i>Shrimp And Avocado Salad, Cocktail Sauce</i>	26
Salad De Haricots Vert Et Crabe <i>Green Beans Salad With Alaska King Crab, Yoghurt Dressing</i>	28

Vandees ~ Meat

Onglet À L'Échalotes Sauce Vin Rouge Et Pommes Sarladaises <i>Hanger Steak, Shallot Confit In Red Wine Sauce, Roasted Potatoes</i>	34
Tartare De Boeuf Angus Au Couteau Et Frites <i>Hand-cut Angus Beef Tartare With Condiments And French Fries</i>	34
Cuisses De Canard Confite Fait Maison <i>Homemade Duck Confit With Potatoes Rösti</i>	38
Pot Au Feu <i>French Beef Hotpot with Root Vegetables</i>	38
Supreme De Volaille Bio Aux Morilles <i>Organic Chicken "Supreme" With Morels Sauce</i>	42
Cotes D'agneau Et Pomme Purée, Jus D'ail Confit <i>Welsh Lamb Chops With Mashed Potatoes and Garlic Confit Jus</i>	42
21-Days Dry Aged, Grass-Fed Angus Beef, Origin Australia: Pavé De Rump Steak Sauce Au Poivre Vert <i>Rump Steak With Green Peppercorn Sauce And French Fries</i>	38
Steak Frites Et Sauce Béarnaise <i>Ribeye With Béarnaise Sauce And French Fries</i>	48

Poissons ~ Fish

Quenelles De Poisson Sauce Nantua, Recette Du Grand-Père Henri <i>Grandpa Henri's Fish Quenelles With Crayfish Sauce</i>	36
Saint Jacques Aux Épinard Et Potiron <i>Scallops With Spinach And Butternut</i>	38
Vol Au Vent De Homard Et Fruit de Mer <i>Lobster and Seafood Vol Au Vent Puff Pastry</i>	38
Ombrine Et Asperges Sauce Safran <i>Umbrina Fish Filet With Green Asparagus And Saffron Sauce</i>	40
Sole Meunière <i>Lemon Sole With Brown Butter, Lemon And Parsley</i>	42

Végétarien ~ Vegetarian

Tomatoes Farçies A La Semoule Et Légumes Confit <i>Stuffed roasted tomatoes with couscous and vegetables confit</i>	25
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Pre-book one of these French classics for your next visit!
Roasted Bresse chicken // Salt-crusted baked seabass // Bouillabaisse
Min. 6 guests. Speak to the Manager to find out more.



French Matured
Cheese Platter

24

Dessert ~ Desserts

15 / each

Tarte Tatin / Upside-down Apple Tart with Vanilla Ice Cream
Mille-Feuille Vanille / Vanilla Mille-Feuille
Crêpes Suzette Flambées / Crêpes with Grand Marnier Sauce
Tarte au Citron de Menton / Lemon Tart with Menton Lemon
Terrine de Mousse au Chocolat et Framboises / Chocolate Mousse Terrine with Raspberry
Profiteroles / Choux Pastry with Vanilla Ice Cream and Hot Chocolate Sauce
Home Made Ice Cream And Sorbets, \$7/scoop: Pistachio, Tahitian Vanilla, Chocolate / Melon, Ruby Peach, Lemon Thyme