



Welcome to Brasserie De Ville.

The home of great French food and perfectly grilled steaks.

Combining classic French dishes from the best Parisien Brasseries, with the world's best steak houses.

At Brasserie De Ville we use special charcoal fired ovens for all of our steaks and grilled dishes.

We think there is nothing to compare to the taste of real charcoal.

Cooking the perfectly grilled steak takes a little time, more time than just the cooking of it.

It is just as important to let it get to the correct temperature before cooking, and resting it after cooking.

It all takes time but we won't compromise on the quality.

L^{ES} DESSERTS

Crème Brulee £4.⁵⁰
classic baked cream, burnt sugar topping

Gâteaux au Fromage, fruits de la passion 5.⁵⁰
baked vanilla cheesecake, passionfruit sauce

Fondant au Chocolat (10 minutes) £4.⁵⁰
cherry compote, honeycomb ice-cream

Crêpe Suzette £5.⁰⁰
orange & grand manier crepes

Tarte Tatin (10 minutes) £4.⁵⁰
with vanilla ice-cream

Plats de Fromage £8.⁰⁰

L^{ES} PLAT À PARTAGER to share

Foigasse Bread & Dips per person £2.⁵⁰
light olive oil bread, smoked aubergine, garlic aioli, tomato & chilli

Plat de Crudités et Fromage per person £6.⁵⁰
grilled marinated vegetables, smoked peppers, artichokes, chevre, boursin, olives, garlic, celeriac remoulade, bread

Plat de Charcuterie per person £6.⁷⁵
Bayonne Ham, Fennel Salami, Saucisson, olives, pickled garlic, cornichons, celeriac remoulade, bread

Plat de Pâte et Rillettes per person £7.⁹⁵
Foie de Poulet, Terrine de Foie Gras, Terrine de Campagne, Rillettes de Canard, cornichons, red onion chutney, bread

L^E SOUPE

Bisque de Crabe et Crevettes £6.²⁵
creamy shellfish soup with crab & prawns

Soupe a l'Oignon £5.²⁵
classic French onion soup with croutons & gruyere cheese

L^{ES} PÂTÉ et RILLETES

Pâte de Foie de Poulet £5.⁵⁰
smooth chicken liver pate, red onion chutney, brioche toast

Terrine de Foie Gras £7.⁵⁰
pressed foie gras terrine, apple jelly, brioche toast

Terrine de Campagne £6.²⁵
rustic pork belly terrine, mustard pickles & country bread

Rillettes de Canard shredded duck rillettes £6.⁷⁵
confit duck rillettes, red onion chutney, cornichons, country bread

L^{ES} ENTRÉES et SALADES

Asperges Grillées £6.⁵⁰
grilled asparagus, lemon beurre blanc

Carpaccio de Saumon £6.⁵⁰
rocket, capers, parmesan, lemon

Roquefort et Poire £5.²⁵ / £8.²⁵
chicory, baby gem, walnuts, creamy roquefort dressing

Provençal au Chèvre £5.⁵⁰ / £8.⁵⁰
goats cheese, sundried tomato, cucumber, olives

Mackerel Nicoise £6.²⁵ / £9.²⁵
with cherry tomatoes, fresh anchovies & free range egg

Poulet Caesar Salad £5.⁷⁵ / £8.⁷⁵
smoked bacon, anchovies, parmesan, croutons, poached egg

L^{ES} CRUSTACEA et SHELLFISH

Huîtres Mignonette six / twelve £9.⁵⁰ / £17.⁰⁰
Maldon Rock Oysters, shallots & vinegar

Crevettes Grillées six / twelve £9.⁵⁰ / £17.⁰⁰
whole grilled tiger prawns, garlic & chilli butter

Escargot de Bourgogne six / twelve £7.⁰⁰ / £11.⁵⁰
baked snails with garlic & parsley butter

Coquilles Saint-Jacques £8.⁵⁰ / £16.⁰⁰
smoked pepper sauce, asparagus, tomato, herb salad

Les Moules choose from 3 sauces; £5.⁵⁰ / £8.⁵⁰

Marinière shallots, garlic, white wine, cream, parsley

Thai chilli, coconut, kaffir lime, lemongrass, coriander

Roquefort white wine, Roquefort, cream

L^E PLATS BRASSERIE Brasserie classics

Penne aux Fruits de Mer £6.⁹⁵ / £12.⁵⁰
salmon, mussels, prawns in a shellfish & cream sauce

Tagliatelle aux Champignons £6.⁵⁰ / £11.⁵⁰
wild & cultivated mushrooms, cream, herbs

Le Demi Poulet Grille £9.⁹⁵
½ grilled corn fed chicken, frites, haricot vert, tarragon sauce

Confit de Canard £14.⁵⁰
confit duck with roasted baby vegetables, smoked pancetta jus

Daube de Chevreuil £13.⁹⁵
braised Venison in shiraz with baby carrots, mashed potato

MENU DE JOUR mon to fri, 12 – 3pm

Soup de Jour

Pâte de Poulet pickles, red onion chutney, brioche toast

Bread & Olives olive oil & balsamic vinegar

Steak Frites 8oz entrecote (SA), frites, peppercorn sauce

Demi Poulet Grille frites, carrots, tarragon sauce

Tagliatelle aux Fruits de Mer dill, broccoli, cream

Mousse au Chocolate orange sauce

Almond Nougat Glace raspberry coulis

2 Courses / 3 courses £9.⁹⁵ / £12.⁹⁵

L^{ES} GRILLADES from the charcoal grill

We use special charcoal fired ovens for all of our grilled dishes. We think there is nothing to compare to the taste of real charcoal.

We recommend our steaks are cooked Medium Rare

Entrecote Steak (12oz South American, grass fed) £18.⁰⁰

Rib-Eye Steak (14oz Australian, grass fed) £22.⁰⁰

Entrecote Steak (12oz USDA, grain fed) £24.⁵⁰

T- Bone Steak (14oz Irish, grass fed) £26.⁵⁰

Fillet Steak (8oz Scotch, grass fed) £24.⁵⁰
buttered spinach, red wine jus

Extra Sauces - peppercorn, cep, béarnaise £2.⁰⁰

De Ville Rib-Eye Burger (8oz) with frites £9.⁹⁵
lettuce, beef tomato, red onion & mayo
Extra Toppings - Gruyere, Brie, Smoked Bacon £1.⁰⁰

Foie de Veau et Bacon £13.⁹⁵
calves liver, bacon, beetroot & sage puree

Cotelette de Porc £11.⁹⁵
pork chop, black pudding bubble & squeak, tarragon sauce

Carre de Aneau £16.⁰⁰
rack of lamb, dauphinoise potato, rosemary jus

Steak d'Espadon £15.⁵⁰
swordfish steak, lime & herb dressing, tropical fruit salsa

Darne de Saumon £12.⁵⁰
saffron mash, grilled Asparagus, shellfish sauce

ACCOMPAGNEMENTS sides

Pommes frites £2.⁹⁵

Pommes de terre Charlotte Potatoes £2.⁹⁵

Pommes puree mashed potato £2.⁵⁰

Pommes dauphinoise £3.²⁵

Carottes chantennay £2.⁹⁵

Haricot vert aux amandes with almonds £3.²⁵

Salade vert mixed leaf salad, French Dressing £2.⁹⁵

Salade de tomates onion, coriander £2.⁹⁵

Salade caesar garlic dressing, parmesan, croutons £3.⁹⁵