



— **The Crazy Coqs Private Event Menus** —

Menu A - £35.00

Terrine au Jambon
pressed ham and chicken terrine

Filet de Saumon avec Aubergine et Capres
roast salmon fillet with aubergine and capers

Ile Flottante
soft meringue 'island'

Menu B - £40.00

Salade d'Endives au Roquefort
endive and roquefort salad

Confit de Canard, Pommes Purée,
Sauce Bourguignon
confit of duck with mashed potatoes and a bourguignon sauce

Crème Brûlée
caramelised vanilla custard

Menu C - £50.00

Parfait de Foies de Volaille
chicken liver parfait

Loup de Mer en Croûte de Sel
whole salt baked sea bass with braised fennel

Tarte Tatin
caramelised apple tart

Menu D - £60.00

Tartare de Saumon
salmon tartare

Filet de Bœuf en Croûte, Sauce Porto
beef 'wellington' with a port wine sauce

Gâteau Chocolat et Praline
chocolate and praline cake

BRASSERIE
ZÉDEL

Please inform your server if you have any allergies we need to be aware of
www.brasseriezedel.com www.crazycoqs.com



— **The Crazy Coqs Private Event Menus** —

Vegetarian Menu

— **Starters** —

Soupe du Jour
seasonal soup

Carottes Râpées
dijon dressed shredded carrot

Salade de Betteraves, Mache et Chevre Chaud
beetroot, lamb's lettuce and warm goat's cheese salad

Céleri Rémoulade
grated celeriac with dijon mayonnaise

Salade d'Endives au Roquefort
endive and roquefort salad

— **Main Courses** —

Artichauts à la Barigoule, Pommes Purée
artichokes in a lemon sauce and mash potato

Gratin d'Endives à la Compote d'Oignons
braised endive with red onion compote and gruyere cheese

Crêpe de Sarrasin aux Champignons et Epinards
sautéed mushrooms & baby spinach in a buckwheat pancake

Tagliatelle aux Legumes Vert de Saison
seasonal vegetable tagliatelle, roasted tomato vinaigrette

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— **The Crazy Coqs Private Event Wines** —

CHAMPAGNES

	BOTTLE
Moët & Chandon Brut Impérial NV	£65.00
Pommery Apanage Rosé NV	£70.00
Bollinger Special Cuvée NV	£75.00
Jacquesson Cuvée No.737 Brut NV	£75.00
Ruinart Blanc de Blancs NV	£99.00
Dom Pérignon 2004	£160.00

VINS BLANCS ET ROSÉ

	BOTTLE
Côtes de Gascogne 2014	£21.10
Chardonnay de Languedoc 2014	£28.40
Sauvignon de Touraine 'Les Grenettes' 2013 Domaine Beauséjour	£31.80
Côtes de Provence Rosé 2014 Cuvée de l'Aubade	£33.20
Sancerre 2013 Domaine André Dezat	£39.00
Pouilly Fuissé 2013 Domaine Trouillet	£44.60
Chablis 1er Cru 'Les Vaudevey' 2011 Domaine Laroche	£52.50
Meursault 'Les Narvaux' 2010 Vincent Girardin	£57.00

VINS ROUGES

	BOTTLE
Merlot Pays d'Oc 2014	£21.10
Côtes du Rhône 2012 Domaine de l'Espigouette	£31.20
Cahors 2012 Château du Caillau	£37.50
Bourgogne Pinot Noir 2013 Domaine Felettig	£39.00
Château Croix de Rambeau 2011 Lussac St Emilion	£45.50
Château Tour Pibran 2010 Pauillac	£52.00
Châteauneuf du Pape 'Cuvée Réserve' 2012 Domaine Roger Sabon	£55.00
Volnay 2009 Domaine Pascal Bouley	£56.00

A full version of the wine list is available on request



All wines contain sulphites and some may contain allergens. Please inform your server if you suffer from any allergies

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