La Brasserie at Sofitel London Gatwick Menu

https://menulist.menu
Gatwick Airport North TerminalWest Sussex RH6 0PH, Crawley, United Kingdom
(+44)1293567070 - http://www.sofitel.com/gb/hotel-6204-sofitel-london-gatwick/index.shtml#./restaurant.shtml

The Card of La Brasserie at Sofitel London Gatwick from Crawley includes about 270 different menus and drinks. On average, you pay for a dish / drink about £7. What User likes about La Brasserie at Sofitel London Gatwick: After a difficult journey to the airport it was a relief to relax into the nurturing arms of La Brasserie which was as reliably good as ever. Once you have decided to spend the money, you will eat and drink well. I had sea trout, quail and then shared the prettiest lemon dessert with my husband. Travel travails forgotten read more. What User doesn't like about La Brasserie at Sofitel London Gatwick:
eating was good, but unfortunately the service was not. started well, but how will always be too often when we had served our main meal, everything went out of the window! I don't think we were ignored, but in the ground no waiter stopped an eye where we were at our meal, and so we had to constantly attract the attention of the staff first to get the dessert menu, and then order and then receive. we then had an indis... read more. The restaurant and its rooms are wheelchair accessible and thus usable with a wheelchair or physiological disabilities, Depending on the weather conditions, you can also sit outside and have something. WiFi is available free of charge. The La Brasserie at Sofitel London Gatwick from Crawley provides various *tasty French meals*, At the bar, you can unwind with a cool beer or other alcoholic and non-alcoholic drinks. You can also look forward to **tasty vegetarian cuisine**, The visitors of the restaurant also appreciate the large variety of various **coffee and tea specialities** that the establishment has to offer.

La Brasserie at Sofitel London Gatwick Menu

Non alcoholic drinks

LEMON

Pizza

WESTERN

Mains

FILLET

Toast

TOAST

Casseroles

DELLA CASA

Little things

ARANCINI

Sushi menus

STARTER

Lamm & hähnchen

MUSHROOM

Starter

HOMEMADE SOUP

Cider

ASPALL CIDER

Flat angebote

ANGEBOT

Schwarze tees

EARL GREY

Noodle

CRAB

Special long drink's

GRASSHOPPER $13.3

Vip drinks

BOMBAY SAPPHIRE

Meals - angebote

FAMILY MEAL

Pizzen - single á 28cm

MONTE CHRISTO

Yaki-grill menü

PRAWN

Coffee and tea

HOT CHOCOLATE MOCHA $5.0

Beer & cider

REKORDERLIG STRAWBERRY LIME

Japanese whisky

NIKKA FROM BARREL

Gin tonic gin und thomas

La Brasserie at Sofitel London Gatwick Menu

henry tonic water

HENDRICKS

Port

COCKBURNS FINE RUBY PORT $9.2

Sushi & sashimi a la carte

SCALLOP

Single malt scotch

THE GLENLIVET 12 YEARS OLD

Dessert & port wine (100ml)

MUSCAT BEAUMES DE VENISE, SOUTHERN RHONE, FRANCE $9.1

Single malt

GLENMORANGIE THE ORIGINAL

Brandy & cognac

HENNESSY XO $19.0

Cheese

FOURME D'AMBERT

Champagne cocktails

SINGAPORE BLING $18.4

Sparkling cocktails

CLASSIC CHAMPAGNE COCKTAIL $18.4

Sparkling wine & champagne

DOM PÉRIGNON BRUT VINTAGE, FRANCE

Whites by the bottle

LOUIS JADOT CHABLIS, FRANCE

Scottish

BALLANTINES FINEST

Sides & snacks

HOUSE MIXED SALAD $6.3

Islay

LAGAVULIN 16 YEARS OLD

After dinner

BRANDY ALEXANDER $13.3

Highland

DALWHINNIE 15 YEARS OLD

Digestive cocktails

VODKA ESPRESSO $13.9

Drinks

DRINKS

Apéritifs & digestifs

MARTINI EXTRA DRY

La Brasserie at Sofitel London Gatwick Menu

Beer (must be 21 to purchase)

HEINEKEN (ALCOHOL FREE)

Bourbon and rye

BULLEIT BOURBON

Bourbon, whisky & whiskey

OBAN 14 YEAR OLD

Epic whisky/ whiskey

TALISKER 10 YEAR OLD

Halibut

HALIBUT

Sour mash

JACK DANIELS HONEY

Draught beers | ciders

WOLF ROCK IPA

Pizza al forno 12"

BEEFEATER

Teas $5

ENGLISH BREAKFAST

Mr eion artisan roasted coffee

DOUBLE ESPRESSO $5.0

6-pack of beer

BLUE MOON

Bitters, vermouth and pastis

NOILLY PRAT

Appetizers

OCTOPUS*

CREMA DI POMODORO

Spirits

JACK DANIELS

AMERICANO $5.0

Wodka

APEROL APERITIVO

ABSOLUT VANILLA

Aperitifs

CINZANO BIANCO

PIMM'S N'1

Hot drinks

MACCHIATO $5.0

IRISH COFFEE

Bourbon

MAKERS MARK

WOODFORD RESERVE

Irish whiskey

BUSHMILLS ORIGINAL

La Brasserie at Sofitel London Gatwick Menu

THE POGUES

Digestives (25ml)

CALVADOS BOULARD 4 YEARS OLD	$5.3
COURVOISIER VSOP COGNAC	$6.5

Lucious, rich, sticky and sweet dessert

MUSCAT DE BEAUMES DE VENISE, FRANCE

SAUTERNES LES GARONNELLES, FRANCE

To start - wine pairing

ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE, ITALY

STARVE DOG LANE PINOT GRIGIO, AUSTRALIA

Vodka

ABSOLUT MANDARIN

GREY GOOSE

WHITE POTATO VODKA

Whiskey

CHIVAS REGAL 12 YEARS OLD

JOHNNIE WALKER BLACK LABEL

GENTLEMAN JACK

Tea

GREEN TEA

CAMOMILE

PEPPERMINT

Champagne rosé

LAURENT-PERRIER CUVÉE ROSÉ BRUT, FRANCE

LANSON BRUT ROSE, FRANCE

MOËT CHANDON ROSE IMPERIAL, FRANCE

Bottled beers / ciders

ESTRELLA DAURA

DOOM BAR

REKORDERLIG WILD BERRY

Champagne

MOËT ICE IMPERIAL NECKER, FRANCE

LANSON BRUT WHITE LABEL SEC, FRANCE

RUINART ROSÉ, FRANCE

MOËT CHANDON BRUT IMPERIAL, FRANCE

Selection of french & local cheeses

WINTERDALE

MAIDA VALE

WINSLADE

SAINTE MAURE DE TOURAINE

Beer

SUSSEX BEST BITTER (4.0	$7.4
IPA (3.5	$7.3
WILD HOP BLONDE (3.7	$7.5
OLYMPIA GOLDEN ALE (3.5	
COORS LIGHT	

La Brasserie at Sofitel London Gatwick Menu

Gin

BEEFEATER PINK

PLYMOUTH

WHITLEY NEILL BLOOD ORANGE GIN

WHITLEY NEILL QUINCE GIN

WHITLEY NEILL RHUBARB GINGER

To start

HOME SMOKED GRESSINGHAM DUCK, PORK RILLETTE

HOME CURED AND SMOKED SEA REARED TROUT (SIGNATURE DISH)

WEST COUNTRY CRAB AND KING PRAWN* (SIGNATURE DISH)

BEETROOT HUMMUS

MUSHROOM, TRUFFLE OIL AND BLACK GARLIC ARANCINI

Light, simple and delicate red

TALEVERA TEMPRANILLO GARNACHA, SPAIN

CRUSAN GRENACHE MERLOT, FRANCE

BARBERA D'ASTI SUPERIORE CA'BIANCA, ITALY

ESPORÃO ALANDRA TINTO, ALENTEJO, PORTUGAL

LA CAMPAGNE MERLOT, FRANCE

Sophisticated, polished red

CHATEAU LAMOTHE-CISSAC, HAUT-MEDOC, FRANCE

CLOUDY BAY PINOT NOIR, NEW ZEALAND

COTE DE BEAUNE-VILLAGES RÉSERVE DES JACOBINS, FRANCE

CANNONAU DI SARDENGNA RISERVA, ITALY

CHATEAU LYONNAT, LUSSAC-SAINT-EMILION, FRANCE

Full flavoured or nutty oaked white wines

VERAMONTE CHARDONNAY, CHILE

COTES DU RHÔNE BLANC, JEAN-LUC COLOMBO, FRANCE

TERRAZAS SELECTION CHARDONNAY, ARGENTINA

CROZES-HERMITAGE BLANC, JEAN-LUC COLOMBO, FRANCE

CHATEAUNEUF-DU-PAPE BLANC, CLOS DE L'ORATOIRE DES PAPES, FRANCE

These types of dishes are being served

DESSERTS

SOUP

LAMB

BREAD

TOSTADAS

Rum

BACARDI CARTA BLANCA

CAPTAIN MORGAN'S SPICED

HAVANA CLUB – 3 YEAR OLD

HAVANA CLUB – 7 YEAR OLD

HAVANA CLUB ESPECIAL

PUSSER'S GUNPOWDER PROOF

Coffee

CAPPUCCINO	$5.0
SINGLE ESPRESSO	$3.7

La Brasserie at Sofitel London Gatwick Menu

ESPRESSO	
FLAT WHITE	
CAFE LATTE	$5.0
COFFEE	

Sparkling wine

SANTA FOSCA PROSECCO EXTRA DRY, ITALY

GREYFRIARS CUVÉE BRUT, ENGLAND

GREYFRIARS ROSE, ENGLAND

IL BACO DA SETA PROSECCO, ITALY

CHANDON MÉTHODE TRADITIONNELLE ROSE, ARGENTINA

CHANDON MÉTHODE TRADITIONNELLE BRUT, ARGENTINA

Magnifique desserts

BANANA BRULEE

STICKY DATE TOFFEE PUDDING

SALAD OF FRESH FRUITS*

DAILY DESSERT SPECIAL

SELECTION OF HOME MADE ICE CREAMS SORBET'S

HOT CHOCOLATE MOELLEUX

Restaurant category

DESSERT

BAR

FRENCH

COCKTAIL

GLUTEN FREE

VEGETARIAN

Cocktails

COSMO MANDARIN	$13.6
TEQUILA SUNRISE	$13.6
APEROL OR CAMPARI SPRITZ	$14.6
LYCHEE MOJITO	$13.3
WHISKY AMARETTO SOUR	$13.9
FLORIN'S STANLY	$13.3
OCTAVIAN'S	$13.3

Oaked and intense red

TENUTE PICCINI ANTICA CINTA CHIANTI, ITALY

THE FEDERALIST CABERNET SAUVIGNON, LODI USA

AMARONE DELLA VALPOLICELLA CLASSICO BOLLA, ITALY

CHATEAUNEUF-DU-PAPE, CLOS DE L'ORATOIRE DES PAPES, FRANCE

LES HIPSTERS BARBE, COTES DU BOURGE, FRANCE

THE FEDERALIST VISIONARY ZINFANDEL, DRY GREEK VALLEY, USA

NUMANTHIA, SPAIN

Dry, elegant rosé

TALEVERA TEMPRANILLO-GARNACHA ROSADO, SPAIN

SOLSTICE PINOT GRIGIO ROSATO, PAVIA

WICKED LADY WHITE ZINFANDEL, USA

COTES DE PROVENCE ROSÉ, HÉRITAGE FRANCE

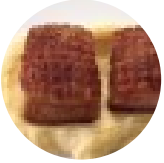
PINOT GRIGIO ROSÉ MARCHESINI, ITALY

COTEAUX VAROIS EN PROVENCE ROSÉ, LUMIERE, ESTANDON, FRANCE

La Brasserie at Sofitel London Gatwick Menu

SANCERRE ROSÉ, LE RABAULT, JOSEPH MELLOT, FRANCE

Main course



ROASTED FRENCH QUAIL

THYME ROASTED CORNISH LAMB SADDLE AND SWEETBREAD

SLOW COOKED OUTDOOR REARED PORK BELLY (SIGNATURE DISH)

SURREY FARM MINIMUM 28 DAY AGED BEEF SIRLOIN STEAK

HORSERADISH CURED SALMON LOIN*

HARVEY'S SUSSEX BEST BITTER, BATTERED FISH FROM THE DAYS MARKET (SIGNATURE DISH)

ROSCOFF ONION AND GOATS CHEESE 'GARDEN TART '

PORK BELLY

Juicy, fruit driven, ripe white

TALAVERA AIREN SAUVIGNON, SPAIN

CRUSAN COLOMBARD SAUVIGNON BLANC, FRANCE

KLEINE ZALZE BUSH VINES CHENIN BLANC, SOUTH AFRICA

BERRI ESTATES CHARDONNAY, SOUTH-EASTERN, AUSTRALIA

RARE VINEYARDS MARSANNE-VIOGNIER, FRANCE

VAVASOUR PINOT GRIS, NEW ZEALAND

POUILLY-FUISSÉ DOMAINE DES TROIS TILLEULS, FRANCE

VOUVARY DOMAINE DU VIEUX VAUVERT, FRANCE

Dry, herbaceous and aromatic white

VIDAL SAUVIGNON BLANC, NEW ZEALAND

WEINGUT WINTER RIESLING, GERMANY

A MARECHAL SANCERRE, FRANCE

CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND

ASSOBIO BRANCO, QUINTA DOS MURÇAS, PORTUGAL

TE KAIRANGA RIESLING, NEW ZEALAND

RK KIESLING MOSEL, REICHSGRAF VON KESSELSTATT, GERMANY

DR. KONSTANTIN FRANK GEWURZTRAMINER, USA

Very dry, delicate and light white

FRIULI PINOT GRIGIO, ITALY

PICPOUL DE PINET, RESERVE MIROU, FRANCE

DON JACOBO RIOJA BLANCO, SPAIN

PULPO, ALBARINO RÍ AS BAIXAS, PAGOS DEL REY, SPAIN

GAVI CA BIANCA, ITALY

VIGNERONS CHABLIS, FRANCE

THE FEDERALIST CHARDONNAY MENDOCINO, USA

PICPOUL DE PINET, RESERVE MIROU, PINET

Juicy, medium bodied red

BETWEEN THORNS CABERNET SAUVIGNON, AUSTRALIA

KLEINE ZALZE CELLAR SELECTION PINOTAGE, COASTAL REGION

La Brasserie at Sofitel London Gatwick Menu

DON JACOBO ORGANIC, SPAIN

SALENTEIN BARREL MALBEC, ARGENTINA

DURBAN HILLS PINOTAGE, SOUTH AFRICA

GAMAY-PINOT NOIR LOUIS JADOT, FRANCE

VERAMONTE MERLOT, CHILE

PASSO SARDO VINO ROSSO, ITALY

Alcoholic drinks

CAMPARI

MARTINI ROSSO

PERNOD

TANQUERAY

PERONI

CORONA EXTRA

GROLSCH

STAROPRAMEN

GUINNESS

Side dishes

HOME COOKED FRITES, MALDON SALT	$4.6
PARSLIED NEW POTATOES	$4.6
BUTTER MASH	$4.6
SAUTÉED WILD AND CULTIVATED MUSHROOMS, GARLIC	$6.7
SAUTÉED GREEN BABY SPINACH	$4.6
CREAMED SAVOY CABBAGE	$4.9
MIXED TOMATO, SHALLOT AND CHIVE SALAD	$6.3
DRESSED MIXED SALAD LEAVES	$4.4
PANACHE OF FRESH VEGETABLES	$4.6

Champagne brut

LAURENT-PERRIER LA CUVÉE BRUT, FRANCE

LAURENT-PERRIER DEMI SEC, FRANCE

LAURENT-PERRIER ULTRA BRUT, FRANCE

LAURENT-PERRIER VINTAGE 2007, FRANCE

KRUG GRANDE CUVÉE BRUT, FRANCE

LANSON WHITE LABEL BRUT CHAMPAGNE, FRANCE

LANSON PÈRE ET FILS BRUT, FRANCE

RUINART BLANC DE BLANC, FRANCE

MOET CHANDON GRAND VINTAGE BRUT, FRANCE

Dishes are also prepared with these ingredients

PORK

GARLIC

SCALLOPS

TOMATE

PARMESAN

DUCK

BEANS

BEEF

VEGETABLE

Spicy and peppery red

BERRI ESTATES SHIRAZ, SOUTH-EASTERN AUSTRALIA

LUNA DEL SUR MALBEC, ARGENTINA

RARE VINEYARDS CARIGNAN VELLES VIGNES, FRANCE

La Brasserie at Sofitel London Gatwick Menu

CÔTES DU RHÔNE, LES ABEILLES JEAN-LUC COLOMBO

ERRÁZURIZ 1870 TENO BLOCK MERLOT, CHILE

BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT

CROZES-HERMITAGE, LA TUILIERE, JEAN-LUC COLOMBO, FRANCE

ARIDO MALBEC, ARGENTINA

JJ HAHN HOMESTEAD CABERNET SAUVIGNON, AUSTRALIA

TERRAZAS SELECTION MALBEC, ARGENTINA

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Gatwick Airport North
TerminalWest Sussex RH6 0PH,
Crawley, United Kingdom

Opening Hours:
Monday 18:00-22:00
Tuesday 18:00-22:00
Wednesday 18:00-22:00
Thursday 18:00-22:00
Friday 18:00-22:00
Saturday 18:00-22:00
Sunday 18:00-22:00

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