

## ENTRÉES

### NIBBLES

|   |     |
|---|-----|
| AIL<br>Garlic bread   | 3.5 |
| OLIVES<br>"Petits Lucques"  | 3   |
| PAIN<br>Sourdough bread and Brittany salted butter<br>Gluten free bread 2.5 | 2   |

### ENTRÉES

|   |        |
|---|--------|
| BONE<br>Bone marrow and toast (Allow 20 minutes minimum)              | 8      |
| POT DE CRABE<br>Dressed Cornish crab, avocado, curly salad            | 9      |
| LES MOULES<br>Marinières mussels (Sml/Lrg)                            | 6.5/12 |
| LES ESCARGOTS<br>Snails with garlic butter and aromatic juice         | 8.5    |
| FOIE GRAS CHAUD<br>Pan fried foie gras with apple, lime and chestnuts | 12     |

|  |   |
|--|---|
| CROTTIN DE CHÈVRE ①<br>Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper | 8 |
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### SOUPS

|   |     |
|---|-----|
| SOUPE À L'OIGNON ①<br>Onion soup with Emmenthal                               | 5.5 |
| SOUPE DE POISSON<br>Fish soup « Maison », croutons, Gruyère and rouille sauce | 8   |

### SALADS

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| SALADE QUINOA<br>Quinoa, tiger prawns, grapefruit, cashew nuts, chives, cherry tomato (Make it veggie ① 7.5)       | 9.5 |
| SALADE GAZETTE<br>Black lentil, spinach, smoked duck, lime, ginger/olive oil dressing                              | 9.5 |
| LA CEASAR<br>Baby cos lettuce, chicken, anchovy dressing, croutons, parmesan and poached egg (Without chicken 6.5) | 8   |



### Apéritif

**KIR BRETON** 4  
Cassis and cider

La Semaine du 13 au 19 Octobre 2017

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

CEPES 9.5  
Pan fried ceps & crispy cheese ravioli salad

CHOUX FLEUR 7  
Cauliflower cream & smoked salmon

### Main courses

PLIE 16  
Plaice « meunière », buttered mash

PINTADE 15  
Roasted breast of guinea fowl, grilled aubergines, garlic confit & basil

## FOIE GRAS

### Starters

TERRINE 10  
Duck foie gras terrine, "girolle" & tarragon

SAINT JACQUES 13  
Scallops coated with crispy quinoa, potato cream with foie gras,

### Main courses

ROSSINI 30  
Tournedos "Rossini" of beef fillet, foie gras, Madeira jus

THE BIG SLICE 20  
200gr foie gras, raspberry vinegar, confit green cabbage

## TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

|  |    |
|--|----|
| MOUSSE DE VOLAILLE 6<br>Chicken liver and foie gras parfait                          | 6  |
| PERSILLÉ 6<br>Ham hock terrine, celeriac remoulade                                   | 6  |
| FOIE GRAS 11<br>Duck foie gras, dry fruits and salted almond terrine, French brioche | 11 |
| CAMPAGNE 7<br>Country terrine, onion marmelade                                       | 7  |
| LES RILLETES GAZETTE 6<br>Duck rillettes and gherkins                                | 6  |

PLATEAU GAZETTE 16  
Charcuteries, Terrines and Condiments

PLATEAU CHARCUTERIE 9  
Saucissons and sausages

## LE BŒUF

Our Beef comes from Irish breeds naturally reared on farms throughout Ireland and aged for 35 days

|   |         |
|---|---------|
| Le BURGER GAZETTE 11<br>With tomato marmalade, Emmenthal and Roquefort cheese | 11      |
| TARTARE 9.5/16<br>Hand cut beef tartare (spiced at your table)                | 9.5/16  |
| BAVETTE 12<br>Skirt steak (200 grs) with shallot sauce                        | 12      |
| ENTRECÔTE 15.5<br>Ribeye Steak (250 grs)                                      | 15.5    |
| CHATEAUBRIAND 22/pers<br>Fillet cut (For 1 or 2)                              | 22/pers |

### TREAT YOUR BEEF

- Foie gras Slice 9.5
- Melted Roquefort Slice 4
- Bone Marrow (Min 20 minutes) 4.5

Our Ribeye and Chateaubriand cut come with a choice of **Pepper** or **Béarnaise**

## PLATS

|   |      |
|---|------|
| TARTE TOMATE ① 10.5<br>Tomato and mustard tart with basil dressing            | 10.5 |
| CANARD 18<br>Roasted duck breast, orange sauce, baby spinach & straw potatoes | 18   |
| POULET BRETON 12<br>½ chicken « Fermier » roasted in its jus                  | 12   |
| CABILLAUD 16<br>Roast cod, potato risotto and basil oil                       | 16   |
| RISOTTO 14<br>Calamari risotto "à la provençale" with garlic and tomato       | 14   |
| Seasonal vegetable risotto ① 12   | 12   |

## Légumes 3.5

|                         |  |
|-------------------------|--|
| Green Lettuce Salad     |  |
| Mixed salad             |  |
| Green Beans             |  |
| Baby Spinach & Garlic   |  |
| Provençal Garlic Tomato |  |
| Frites "GAZETTE"        |  |
| Buttered Mash Potato    |  |
| Gratin Dauphinois       |  |

## BREAKFAST - BRUNCH LITTLE FOOD

Served from 9am to 6pm

### EGGS

|   |     |
|---|-----|
| FULL FRENCH 9.8<br>Ham omelette, sautéed potatoes with pancetta and mushroom, confied cherry tomato, Brie toast and salad | 9.8 |
| COCOTTE MEURETTE 6.5<br>Fried eggs and toast garnished with pancetta and mushroom in red wine sauce                       | 6.5 |
| COCOTTE CHAMPIGNONS ① 6.5<br>Fried eggs and toast garnished with mushrooms, parmesan and, herbs                           | 6.5 |
| TOMATE SCRAMBLED ① 6.5<br>Scrambled eggs, toast, confied cherry tomato  | 6.5 |
| BÉNÉDICTE<br>Classic 8 Royal salmon 9 Florentine ① 7.5  | 7.5 |
| OMELETTE MIX/MATCH 6.5<br>Herbs - Ham - Cheese - Mushroom - Tomato  | 6.5 |

### SAVOURY CRÊPES

|   |     |
|---|-----|
| MIX/MATCH 5.5<br>Ham - Cheese - Tomato - Mushroom - Egg | 5.5 |
| LA BALHAMOISE ① 6.2<br>Spinach, tomato and goat cheese  | 6.2 |
| LA COMPLETE 5.5<br>Ham, cheese and egg                  | 5.5 |

### CROQUES AND BAGUETTES

|  |            |
|--|------------|
| Croque-Monsieur 6.7<br>Croque-Madame 7.2   | 6.7<br>7.2 |
| Club-sandwich 6.7  | 6.7        |
| "CH'TI" BAGUETTE 9.8<br>Steak sandwich with tomato, salad and spicy sauce, topped with frites                                | 9.8        |
| PULLED DUCK 7.5<br>Shredded confit duck sandwich, pear salad, onion marmalade  | 7.5        |
| ROULÉ 8<br>Creamy goats cheese, spinach, tomato, avocado, quinoa, chicken, all "Wrapped up" Veggie with cucumber instead ① 7 | 8          |

### CONTINENTAL

|   |     |
|---|-----|
| Morning basket selection 5<br>Croissant, Pain au chocolat, baguette, butter and jam | 5   |
| Croissant / Pain au chocolat 1.7  | 1.7 |
| Baguette, "homemade" jam, salted butter 2.5   | 2.5 |
| GRANOLA BANANA Served with cold milk 3.5  | 3.5 |
| FROMAGE FRAIS AND FRUITS 4.5  | 4.5 |

### SWEET THINGS

|   |         |
|---|---------|
| LA MADELEINE GAZETTE 1.4each<br>Large Madeleine "cooked now" served with honey or chocolate sauce | 1.4each |
| CRÊPES Lemon and sugar /Nutella 5   | 5       |

- Ask for our full Desserts menu -

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable Please inform the staff of any allergies

A 12.5% discretionary service charge applies  
Pricing includes VAT at 20%

