

ENTRÉES

NIBBLES

AIL Garlic bread	3.5
OLIVES "Petits Lucques"	2.5
PAIN Sourdough bread and Brittany salted butter Gluten free bread 2.5	2

ENTRÉES

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

CROTTIN DE CHÈVRE ① Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper	8
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SOUPS

SOUPE À L'OIGNON ① Onion soup with Emmenthal	5
SOUPE DE POISSON Fish soup « Maison », croutons, Gruyère and rouille sauce	8

SALADS

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



Apéritif



BELLINI PASSION 6
PASSION FRUIT AND SPARKLING

La Semaine du 16 au 22 Juin 2017

- OPEN ALL DAY -

PLATS DU CHEF

Starters

SAUMON 9 Salmon rolls, ricotta and rocket salad	9
ARTICHAUT BRETON 8.5 Globe artichoke from Brittany herb and shallots dressing	8.5

Main courses

MAQUEREAU 16 Mackerel, English green asparagus & "mousseron" mushroom	16
AGNEAU 17 Rump of lamb, ratatouille, garlic confit & rosemary	17

HEAD2TAIL FESTIVAL

Starters

COEUR DE CANARD 7 Duck heart skewer, mushroom salad, lemon & tarragon	7
RIS DE VEAU 14 Sweetbread «vol au vent» with crayfish, asparagus cream	14

Main courses

ANDOUILLETTE DU CONNAISSEUR 14 Grilled "andouillette", mustard sauce & frites	14
ROGNON 18 Veal kidney "Bordelaise", gratin dauphinois	18
TABLIER DE SAPEUR 15 Breaded veal tripe, crushed potatoes & "gribiche"	15

TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

MOUSSE DE VOLAILLE 6 Chicken liver and foie gras parfait	6
PERSILLÉ 6 Ham hock terrine, celeriac remoulade	6
FOIE GRAS 11 Duck foie gras, dry fruits and salted almond terrine, French brioche	11
CAMPAGNE 7 Country terrine, onion marmelade	7
LES RILLETES GAZETTE 6 Duck rillettes and gherkins	6
PLATEAU GAZETTE 15 Charcuteries, Terrines and Condiments	15
PLATEAU CHARCUTERIE Saucissons and sausages	9

LE BŒUF

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

Le BURGER GAZETTE 13.5 With tomato marmalade, Emmenthal and Roquefort cheese	13.5
TARTARE 9.5/17.5 Hand cut beef tartare (spiced at your table)	9.5/17.5
BAVETTE 14 Skirt steak (200 grs) with shallot sauce	14
ENTRECÔTE 18 Ribeye Steak (250 grs)	18
CHATEAUBRIAND 25/pers Fillet cut (For 1 or 2)	25/pers

TREAT YOUR BEEF

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

The serving includes homemade **frites**
Our Ribeye and Chateaubriand cut come with a choice of **Pepper** or **Béarnaise**

PLATS

TARTE TOMATE ① 10.5 Tomato and mustard tart with basil dressing	10.5
CANARD 18 Roasted duck breast, fresh apricots, baby spinach & straw potatoes	18
POULET BRETON 12 ½chicken «Fermier» roasted in its jus	12
CABILLAUD 16 Roast cod, potato risotto and basil oil	16
RISOTTO 14 Calamari risotto "à la provençale" with garlic and tomato	14
Seasonal vegetable risotto ① 11	11

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

SAVOURY CRÊPES

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

CROQUES AND BAGUETTES

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

CONTINENTAL

Morning basket selection 5 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 Large Madeleine "cooked now" served with honey or chocolate sauce	1.4each
CRÊPES Lemon and sugar /Nutella 4.5	4.5

- 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%

