

## ENTRÉES

### NIBBLES

AIL Garlic bread	3.5
OLIVES "Petits Lucques"	3
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	5.5
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



La Semaine du 18 au 24 Août 2017

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

HUITRE MALDON 2.5/each Maldon oyster, red wine and shallot vinegar	2.5/each
ARTICHAUT BRETON 8 Globe artichoke from Brittany, herb & shallot dressing	8

### Main courses

BAR 18 Sea bass, girolle mushroom & tender stem broccoli	18
LAPIN 15 Roasted rabbit leg, coco beans "Paimpolais", mustard & basil sauce	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
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PLATEAU CHARCUTERIE Saucissons and sausages	9
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## LE BŒUF

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

Le BURGER GAZETTE 11 With tomato marmalade, Emmenthal and Roquefort cheese	11
TARTARE 9.5/16 Hand cut beef tartare (spiced at your table)	9.5/16
BAVETTE 12 Skirt steak (200 grs) with shallot sauce	12
ENTRECÔTE 15.5 Ribeye Steak (250 grs)	15.5
CHATEAUBRIAND 22/pers 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**

Apéritif  
Adam and Adam 6.5



Apple Martini with Vodka, Hibiscus flavours



### Starters

ANGUILLE FUMÉE 9 Smoked eel and horseradish rillettes, green pea "tartine"	9
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ÉCREVISSE 12 Traditional crayfish "gratin"	12
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### Main courses

SANDRE 17 Roasted Zander, baby leek & girolles	17
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TRUITE 15 Whole trout with almond & baby spinach	15
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## PLATS

TARTE TOMATE ① 10.5 Tomato and mustard tart with basil dressing	10.5
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CANARD 18 Roasted duck breast, fresh apricots, baby spinach & straw potatoes	18
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POULET BRETON 12 ½chicken « Fermier » roasted in its jus	12
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CABILLAUD 16 Roast cod, potato risotto and basil oil	16
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RISOTTO 14 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 Ham omelette, sautéed potatoes with pancetta and mushroom, confied cherry tomato, Brie toast and salad	9.8
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COCOTTE MEURETTE 6.5 Fried eggs and toast garnished with pancetta and mushroom in red wine sauce	6.5
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COCOTTE CHAMPIGNONS ① 6.5 Fried eggs and toast garnished with mushrooms, parmesan and, herbs	6.5
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TOMATE SCRAMBLED ① 6.5 Scrambled eggs, toast, confied cherry tomato	6.5
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BÉNÉDICTE Classic 8 Royal salmon 9 Florentine ① 7.5	7.5
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OMELETTE MIX/MATCH 6.5 Herbs - Ham - Cheese - Mushroom - Tomato	6.5
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### SAVOURY CRÊPES

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

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

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

LA MADELEINE GAZETTE 1.4each Large Madeleine "cooked now" served with honey or chocolate sauce	1.4each
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CRÊPES Lemon and sugar /Nutella 4.5	4.5
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- 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%

