

ENTRÉES

NIBBLES

AIL	3.5
Garlic bread	
OLIVES	3
“Petits Lucques”	
PAIN	2
Sourdough bread and Brittany salted butter	
Gluten free bread 2.5	

ENTRÉES

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

CROTTIN DE CHÈVRE	8
Goat's cheese “crottin” toasted with honey, grilled courgette and confit pepper	

SOUPS

SOUPE À L'OIGNON	5.5
Onion soup with Emmenthal	
SOUPE DE POISSON	8
Fish soup « Maison », croutons, Gruyère and rouille sauce	

SALADS

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

 A merry Christmas from all of us



La Semaine du 15 au 28 Décembre 2017

- OPEN ALL DAY -

PLATS DU CHEF

Starters

MARRON	7
Chestnut soup, smoked duck “lardon”, garlic crouton & baby leaves	
FINE DE CLAIRE	2.5/each
Fine de claire N3 oyster, red wine & shallot vinegar	

Main courses

CABILLAUD	17
Roasted cod tournedos, pumpkin gratin, tarragon butter sauce	
DINDE	16
Roasted turkey, traditional trimmings, cranberry sauce	

TRUFFLE DECEMBER

Starters

RISOTTO	19
Black truffle risotto	
SAINT JACQUES	21
Scallops, Jerusalem artichokes purée, port & black truffle sauce	

Main courses

BAR AUX TRUFFES	28
Sea bass, “truffled” potato purée, black truffle sauce	
COCHON	28
Pork fillet “mignon”, truffle sauce, baby spinach & pears	

TERRINES “MAISON” AND CHARCUTERIES

All served with their own condiment

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

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

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


MULLED WINE 3.6
Liquid Christmas Spirit

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

SAVOURY CRÊPES

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

CROQUES AND BAGUETTES

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

CONTINENTAL

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

SWEET THINGS

LA MADELEINE GAZETTE	1.4each
Large Madeleine “cooked now” served with honey or chocolate sauce	
CRÊPES	5
Lemon and sugar /Nutella	

- 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%

