

## 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 (V) 8 Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper	8
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### SOUPS

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

### SALADS

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



La Semaine du 12 au 18 Janvier 2018

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

BOUDIN BLANC 9 White pudding tart with apple compote, balsamic & baby leaves	9
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RAVIOLE 8 Cheese "ravioli", smoked duck & vegetable broth	8
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### Main courses

TRUITE DE MER 17 Sea trout, buttered green cabbage & barberry jus	17
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FAISAN 16 Pheasant with dry prunes & Armagnac, mash potato	16
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## TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

MOUSSE DE VOLAILLE 6 Chicken liver and foie gras parfait	6
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PERSILLÉ 6 Ham hock terrine, celeriac remoulade	6
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FOIE GRAS 11 Duck foie gras, dry fruits and salted almond terrine, French brioche	11
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CAMPAGNE 7 Country terrine, onion marmelade	7
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LES RILLETES GAZETTE 6 Duck rillettes and gherkins	6
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PLATEAU GAZETTE 16 Charcuteries, Terrines and Condiments	16
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PLATEAU CHARCUTERIE 9 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
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TARTARE 9.5/16 Hand cut beef tartare (spiced at your table)	9.5/16
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BAVETTE 12 Skirt steak (200 grs) with shallot sauce	12
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ENTRECÔTE 15.5 Ribeye Steak (250 grs)	15.5
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CHATEAUBRIAND 22/pers Fillet cut (For 1 or 2)	22/pers
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### 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



ROUGE 7  
Vodka and berries



Celebrate the Alsace region with us through the legendary

## CHOUCROUTE

Our Alsatian Sauerkraut is served with pork shank, Frankfort sausage, pork belly and potatoes.

£18

Add a glass of Riesling for £3

## PLATS

TARTE TOMATE (V) 10.5 Tomato and mustard tart with basil dressing	10.5
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CANARD 18 Roasted duck breast, orange sauce, baby spinach & straw potatoes	18
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POULET BRETON 12 ½ chicken « 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 Seasonal vegetable risotto (V) 12	14
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### 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 (V) 6.5 Fried eggs and toast garnished with mushrooms, parmesan and, herbs	6.5
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TOMATE SCRAMBLED (V) 6.5 Scrambled eggs, toast, confied cherry tomato	6.5
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BÉNÉDICTE 7.5 Classic 8 Royal salmon 9 Florentine (V) 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 (V) 6.2 Spinach, tomato and goat cheese	6.2
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LA COMPLETE 5.5 Ham, cheese and egg	5.5
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### CROQUES AND BAGUETTES

Croque-Monsieur 6.7 Croque-Madame 7.2	6.7 7.2
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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 7.5 Shredded confit duck sandwich, pear salad, onion marmalade	7.5
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ROULÉ 8 Creamy goats cheese, spinach, tomato, avocado, quinoa, chicken, all "Wrapped up" Veggie with cucumber instead (V) 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 5	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%

