

## ENTRÉES

### NIBBLES

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

### ENTRÉES

BONE	8
Bone marrow toast	(Allow 20 minutes minimum)
POT DE CRABE	9
Dressed Cornish crab, avocado, curly salad	
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
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 is 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)	

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



## Apéritif



**PINK MOJITO** 6  
Watermelon Magic

## 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 GAZETTOISE	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
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“CH”TI” BAGUETTE	9.8
Steak sandwich with tomato, salad and spicy sauce, topped with frites	

PULLED DUCK	8
Shredded confit duck sandwich, pear salad, onion marmalade, frites	

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
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Baguette, “homemade” jam, salted butter	2.5
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GRANOLA BANANA Served with cold milk	3.5
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FROMAGE FRAIS AND FRUITS	4.5
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### SWEET THINGS

LA MADELEINE GAZETTE	1.4each
Large Madeleine “cooked now” served with honey or chocolate sauce	

CRÊPES	Lemon and sugar /Nutella	4.5
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- Ask for our full Desserts menu -

La Semaine du 12 au 18 Mai 2017

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

GAZPACHO	7
Tomato and cucumber gazpacho, poppy seed stick	

CANARD	9
Marinated duck, balsamic, olive oil & parmesan, baby leaves salad	

### Main courses

THON	18
Grilled tuna steak, fennel, orange & lemon, coriander	

AGNEAU	17
Roasted rump of lamb, white asparagus and basil	

## 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	15
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	13.5
With tomato marmalade, Emmenthal and Roquefort cheese	

TARTARE	9.5/17.5
Hand cut beef tartare (spiced at your table)	

BAVETTE	14
Skirt steak (200 grs) with shallot sauce	

ENTRECÔTE	18
Ribeye Steak (250 grs)	

CHATEAUBRIAND	25/pers
Fillet cut (For 1 or 2)	

1 Kg CÔTE DE BŒUF FOR 2	28.5pp
(Maximum Medium)	

### 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**

## BLACK



## TONGUE

### Squid ink in your food

SAINT JACQUES	12/20
Grilled scallops, black ink sauce, cauliflower purée	

BLACK RISOTTO	15
Black ink and squid risotto	

MIGNON ET HOMARD	19
Pork fillet mignon, lobster and ink tagliatelle	

## PLATS

TARTE TOMATE	10.5
Tomato and mustard tart with basil dressing	

CANARD	17
Roasted duck breast, buttered red cabbage, raisins sauce	

POULET BRETON	12
½chicken «Fermier» roasted in its jus	

CABILLAUD	16
Roast cod, potato risotto and basil oil	

RISOTTO	14
Calamari risotto “à la provençale”	

with garlic and tomato	
Seasonal vegetable risotto	11

## Légumes 3.5

Green Lettuce Salad

Mixed salad

Green Beans

Baby Spinach & Garlic

Provençal Garlic Tomato

Frites “GAZETTE”

Buttered Mash Potato

Gratin Dauphinois