

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 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
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)	

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



BELLINI PASSION 6
PASSION FRUIT AND SPARKLING

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 9.5	
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
“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
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	Lemon and sugar /Nutella 4.5

- Ask for our full Desserts menu -

La Semaine du 16 au 22 Juin 2017

- OPEN ALL DAY -

PLATS DU CHEF

Starters

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

Main courses

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

HEAD2TAIL FESTIVAL

Starters

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

Main courses

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

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**

PLATS

TARTE TOMATE	10.5
Tomato and mustard tart with basil dressing	
CANARD	18
Roasted duck breast, fresh apricots, baby spinach & straw potatoes	
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

A 12.5% discretionary service charge applies
Pricing includes VAT at 20%

