

## 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 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	①
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	①
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



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 ①	6.5
Fried eggs and toast garnished with mushrooms, parmesan and, herbs	
TOMATE SCRAMBLED ①	6.5
Scrambled eggs, toast, confied cherry tomato	
BÉNÉDICTE	
Classic 8 Royal salmon 9 Florentine ① 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 ①	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	1.5 each
Large Madeleine “cooked now” served with honey or chocolate sauce	
CRÊPES	Lemon and sugar /Nutella 5

- Ask for our full Desserts menu -

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)

1 Kg CÔTE DE BŒUF FOR 2 25.5pp  
(Maximum Medium)

### 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**

## PLATS

TARTE TOMATE 10.5  
Tomato and mustard tar with basil dressing

CANARD 18  
Roasted duck breast, orange sauce, baby spinach & straw potatoes

POULET BRETON 12  
½ chicken «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 12

### 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%

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