

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 & Toast	
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)	



Apéritif



COSMOBERRY 6
Twisted Cosmopolitan

La Semaine du 13 au 19 Avril 2018

- OPEN ALL DAY -

PLATS DU CHEF

Starters

ASPERGES BLANCHES 8
White asparagus velouté, garlic croutons, Bayonne ham

MAQUEREAU 8
Mackerel tartar, granny-smith & lime cream, buckwheat crisp

Main courses

ESPADON 17
Grilled swordfish steak, sautéed spring vegetables & aioli

FOIE DE VEAU 16
Veal liver, green asparagus & persillade

M O R E L L E S M O R E L M U S H R O O M S

JUST MORELS 12

50Grs of Morels, shallots, garlic & nothing else

Starters

OEUF POCHÉ 9
Morels cream, poached egg & “mouillettes” toast

Main courses

SAINT JACQUES 23
Scallop & morel risotto, broad beans, parmesan “tuile”

PORC 20
Roasted pork chop, morels sauce, buttered mash

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 is a breed of French Charolais and Black Angus, 100% grass fed, it is naturally reared in Surrey and aged for 28 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	16.5
Ribeye Steak (220 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 tart 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

L é g u m e s 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	
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	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 -

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%

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