

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 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 🍷 Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper	8

SOUPS

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

SALADS

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

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

KIR BRETON 4
Cassis and cider

La Semaine du 13 au 19 Octobre 2017

- OPEN ALL DAY -

PLATS DU CHEF

Starters

CEPES 9.5
Pan fried ceps & crispy cheese ravioli salad

CHOUX FLEUR 7
Cauliflower cream & smoked salmon

Main courses

PLIE 16
Plaice « meunière », buttered mash

PINTADE 15
Roasted breast of guinea fowl, grilled aubergines, garlic confit & basil

FOIE GRAS

Starters

TERRINE 10
Duck foie gras terrine, "girolle" & tarragon

SAINT JACQUES 13
Scallops coated with crispy quinoa, potato cream with foie gras,

Main courses

ROSSINI 30
Tournedos "Rossini" of beef fillet, foie gras, Madeira jus

THE BIG SLICE 20
200gr foie gras, raspberry vinegar, confit green cabbage

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
Saucissons and sausages 9

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
Filet cut (For 1 or 2)

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

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 10am 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 🍷
Spinach, tomato and goat cheese 6.2

LA COMPLETE
Ham, cheese and egg 5.5

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 1.5each
Large Madeleine "cooked now" served with honey or chocolate sauce

CRÊPES Lemon and sugar /Nutella 5

- Ask for our full Desserts menu -

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

