

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 ① Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper	8
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SOUPS

SOUPE À L'OIGNON ① 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) ①	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
Adam and Adam 6.5



Apple Martini with Vodka, Hibiscus flavours

La Semaine du 18 au 24 Août 2017

- OPEN ALL DAY -

PLATS DU CHEF

Starters

HUITRE MALDON 2.5/each Maldon oyster, red wine and shallot vinegar	2.5/each
ARTICHAUT BRETON Globe artichoke from Brittany, herb & shallot dressing	8

Main courses

BAR Sea bass, girolle mushroom & tender stem broccoli	18
LAPIN Roasted rabbit leg, coco beans "Paimpolais", mustard & basil sauce	15



RIVER

Starters

ANGUILLE FUMÉE Smoked eel and horseradish rillettes, green pea "tartine"	9
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ÉCREVISSE Traditional crayfish "gratin"	12
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Main courses

SANDRE Roasted Zander, baby leek & girolles	17
TRUITE Whole trout with almond & baby spinach	15

TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

MOUSSE DE VOLAILLE Chicken liver and Foie gras parfait	6
PERSILLÉ Ham hock terrine, celeriac remoulade	6
FOIE GRAS Duck foie gras, dry fruits and salted almond terrine, French brioche	11
CAMPAGNE Country terrine, onion marmelade	7
LES RILLETES GAZETTE Duck rillettes and gherkins	6

PLATEAU GAZETTE Charcuteries, Terrines and Condiments	15
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PLATEAU CHARCUTERIE Saucissons and sausages	9
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LE BŒUF

Our Beef comes from Irish breeds naturally reared on farms throughout Ireland and aged for 35 days

Le BURGER GAZETTE With tomato marmalade, Emmenthal and Roquefort cheese	11
TARTARE Hand cut beef tartare (spiced at your table)	9.5/16
BAVETTE Skirt steak (200 grs) with shallot sauce	12
ENTRECÔTE Ribeye Steak (250 grs)	15.5
CHATEAUBRIAND Filet cut (For 1 or 2)	22/pers

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 ① Tomato and mustard tart with basil dressing	10.5
CANARD Roasted duck breast, fresh apricots, baby spinach & straw potatoes	18
POULET BRETON ½ chicken « Fermier » roasted in its jus	12
CABILLAUD Roast cod, potato risotto and basil oil	16
RISOTTO Calamari risotto "à la provençale" with garlic and tomato	14
Seasonal vegetable risotto ①	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 Ham omelette, sautéed potatoes with pancetta and mushroom, confied cherry tomato, Brie toast and salad	9.8
COCOTTE MEURETTE Fried eggs and toast garnished with pancetta and mushroom in red wine sauce	6.5
COCOTTE CHAMPIGNONS ① Fried eggs and toast garnished with mushrooms, parmesan and, herbs	6.5

TOMATE SCRAMBLED ① Scrambled eggs, toast, confied cherry tomato	6.5
BÉNÉDICTE Classic 8 Royal salmon 9 Florentine ① 7.5	6.5
OMELETTE MIX/MATCH Herbs - Ham - Cheese - Mushroom - Tomato	6.5

SAVOURY CRÊPES

MIX/MATCH Ham - Cheese - Tomato - Mushroom - Egg	5.5
LA GAZETTOISE ① Spinach, tomato and goat cheese	6.2
LA COMPLETE Ham, cheese and egg	5.5

CROQUES AND BAGUETTES

Croque-Monsieur Croque-Madame	6.7 7.2
Club-sandwich	6.7
"CH'TI" BAGUETTE Steak sandwich with tomato, salad and spicy sauce, topped with frites	9.8
PULLED DUCK Shredded confit duck sandwich, pear salad, onion marmalade, frites	8
ROULÉ Creamy goats cheese, spinach, tomato, avocado, quinoa, chicken, all "Wrapped up" Veggie with cucumber instead ① 7	8

CONTINENTAL

Morning basket selection Croissant, Pain au chocolat, baguette, butter and jam	5
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 Large Madeleine "cooked now" served with honey or chocolate sauce	1.4each
CRÊPES Lemon and sugar /Nutella	4.5

- Ask for our full Desserts menu -

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

