

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

 A merry Christmas from all of us



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	7
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FINE DE CLAIRE 2.5/each Fine de claire N3 oyster, red wine & shallot vinegar	2.5/each
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Main courses

CABILLAUD 17 Roasted cod tournedos, pumpkin gratin, tarragon butter sauce	17
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DINDE 16 Roasted turkey, traditional trimmings, cranberry sauce	16
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TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

MOUSSE DE VOLAILLE 6 Chicken liver and Foie gras parfait	6
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PERSILLÉ 6 Ham hock terrine, celeriac remoulade	6
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FOIE GRAS 11 Duck foie gras, dry fruits and salted almond terrine, French brioche	11
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CAMPAGNE 7 Country terrine, onion marmelade	7
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LES RILLETES GAZETTE 6 Duck rillettes and gherkins	6
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PLATEAU GAZETTE 16 Charcuteries, Terrines and Condiments	16
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PLATEAU CHARCUTERIE 9 Saucissons and sausages	9
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A 12.5% discretionary service charge applies
Pricing includes VAT at 20%

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	11
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TARTARE 9.5/16 Hand cut beef tartare (spiced at your table)	9.5/16
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BAVETTE 12 Skirt steak (200 grs) with shallot sauce	12
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ENTRECÔTE 15.5 Ribeye Steak (250 grs)	15.5
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CHATEAUBRIAND 22/pers Fillet cut (For 1 or 2)	22/pers
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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**

Apéritif


MULLED WINE 3.6
Liquid Christmas Spirit

TRUFFLE DECEMBER

Starters

RISOTTO 19 Black truffle risotto	19
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SAINT JACQUES 21 Scallops, Jerusalem artichokes purée, port & black truffle sauce	21
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Main courses

BAR AUX TRUFFES 28 Sea bass, "truffled" potato purée, black truffle sauce	28
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COCHON 28 Pork fillet "mignon", truffle sauce, baby spinach & pears	28
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PLATS

TARTE TOMATE ① 10.5 Tomato and mustard tart with basil dressing	10.5
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CANARD 18 Roasted duck breast, orange sauce, baby spinach & straw potatoes	18
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POULET BRETON 12 ½ chicken « Fermier » roasted in its jus	12
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CABILLAUD 16 Roast cod, potato risotto and basil oil	16
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RISOTTO 14 Calamari risotto "à la provençale" with garlic and tomato	14
Seasonal vegetable risotto ① 12	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	9.8
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COCOTTE MEURETTE 6.5 Fried eggs and toast garnished with pancetta and mushroom in red wine sauce	6.5
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COCOTTE CHAMPIGNONS ① 6.5 Fried eggs and toast garnished with mushrooms, parmesan and, herbs	6.5
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TOMATE SCRAMBLED ① 6.5 Scrambled eggs, toast, confied cherry tomato	6.5
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BÉNÉDICTE 7.5 Classic 8 Royal salmon 9 Florentine ① 7.5	7.5
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OMELETTE MIX/MATCH 6.5 Herbs - Ham - Cheese - Mushroom - Tomato	6.5
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SAVOURY CRÊPES

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

Croque-Monsieur 6.7 Croque-Madame 7.2	6.7 7.2
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Club-sandwich 6.7	6.7
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"CH'TI" BAGUETTE 9.8 Steak sandwich with tomato, salad and spicy sauce, topped with frites	9.8
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PULLED DUCK 7.5 Shredded confit duck sandwich, pear salad, onion marmalade	7.5
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ROULÉ 8 Creamy goats cheese, spinach, tomato, avocado, quinoa, chicken, all "Wrapped up" Veggie with cucumber instead ① 7	8
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CONTINENTAL

Morning basket selection 5 Croissant, Pain au chocolat, baguette, butter and jam	5
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Croissant / Pain au chocolat 1.7	1.7
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Baguette, "homemade" jam, salted butter 2.5	2.5
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GRANOLA BANANA Served with cold milk 3.5	3.5
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FROMAGE FRAIS AND FRUITS 4.5	4.5
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SWEET THINGS

LA MADELEINE GAZETTE 1.5each Large Madeleine "cooked now" served with honey or chocolate sauce	1.5each
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CRÊPES Lemon and sugar /Nutella 5	5
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- Ask for our full Desserts menu -