

## ENTRÉES


### NIBBLES

|  |     |
|--|-----|
| AIL<br>Garlic bread  | 3.5 |
| OLIVES<br>"Petits Lucques"   | 3   |
| PAIN<br>Sourdough bread and Brittany salted butter<br><small>Gluten free bread 2.5</small> | 2   |


### ENTRÉES

|  |        |
|--|--------|
| BONE<br>Bone marrow toast <small>(Allow 20 minutes minimum)</small>  | 8      |
| POT DE CRABE<br>Dressed Cornish crab, avocado, curly salad   | 9      |
| LES MOULES<br>Marinières mussels <small>(Sml/Lrg)</small>  | 6.5/12 |
| LES ESCARGOTS<br>Snails with garlic butter and aromatic juice  | 8.5    |
| FOIE GRAS CHAUD<br>Pan fried foie gras with apple, lime and chestnuts  | 12     |
| CROTTIN DE CHÈVRE <br>Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper | 8      |

### SOUPS

|   |     |
|---|-----|
| SOUPE À L'OIGNON <br>Onion soup with Emmenthal | 5.5 |
| SOUPE DE POISSON<br>Fish soup « Maison », croutons, Gruyère and rouille sauce   | 8   |

### SALADS

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



### Apéritif



ROUGE 7  
Vodka and berries

La Semaine du 12 au 18 Janvier 2018

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

BOUDIN BLANC 9  
White pudding tart with apple compote, balsamic & baby leaves

RAVIOLE 8  
Cheese "ravioli", smoked duck & vegetable broth

### Main courses

TRUITE DE MER 17  
Sea trout, buttered green cabbage & barberry jus

FAISAN 16  
Pheasant with dry prunes & Armagnac, mash potato



Celebrate the Alsace region with us  
through the legendary

## CHOUCROUTE

Our Alsatian Sauerkraut is served with pork shank,  
Frankfort sausage, pork belly and potatoes.

£18

Add a glass of Riesling for £3

## 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)

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

CRÊPES Lemon and sugar /Nutella 5

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

- 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

