

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)	

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

APPLE MARTINI 6
Vodka- fresh apple-vanilla syrup

La Semaine du 16 au 22 Février 2018

- OPEN ALL DAY -

PLATS DU CHEF

Starters

ARTICHAUT BRETON 8
Globe artichoke from Brittany, herbs & shallots dressing

SAINT-JACQUES 12
Scallops roasted with apple & cider cream, cauliflower purée

Main courses

DORADE 16
Sea bream, sautéed monk beard with garlic, vierge sauce

AGNEAU 17
Roasted rump of lamb, chervil roots & basil jus



TARTIFLETTE

Sometimes “Reblochon” is the answer to everything

The famous Reblochon “Tartiflette” is made of gratin Potatoes, Bacon & “Reblochon de Savoie” cheese

Order as a starter to share or as a main course
Served with a green salad

£16.5

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
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**

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

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 9.5
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

- Ask for our full Desserts menu -