

## 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



La Semaine du 16 au 22 Mars 2018

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

ŒUFS DE CAILLE	7
Quail eggs cocotte, chorizo and toast	
SAINT JACQUES	12
Scallops, wild garlic cream, crushed nuts	

### Main courses

BAR	17
Sea bass, sautéed green asparagus, “vierge” sauce	
COCHON	16
Grilled pork belly, red onion marmalade, thyme jus & sautéed Jersey Royals potato	

## 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
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**

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

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#GAZETTEBRASSERIE

## Apéritif



### PASSION MARTINI 6

Fresh passion fruit purée, hazelnut syrup & vodka

## FROG LEGS



Who said only the French eat frog legs!!!!

Frog Legs “casserole à la Provençale”

Small £9 / Large £18

Claim your unique and priceless certificate of approval signed by GAZETTE's Chef

## 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
	- Ask for our full Desserts menu -

Support us

