

## 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 & Toast	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 🍷 Goat's cheese "crottin" toasted with honey, grilled courgette and confit pepper	8
--	---

### SOUPS

SOUPE À L'OIGNON 🍷 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) 🍷	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

  
**COSMOBERRY** 6  
Twisted Cosmopolitan

La Semaine du 13 au 19 Avril 2018

- OPEN ALL DAY -

## PLATS DU CHEF

### Starters

ASPERGES BLANCHES 8 White asparagus velouté, garlic croutons, Bayonne ham
MAQUEREAU 8 Mackerel tartar, granny-smith & lime cream, buckwheat crisp

### Main courses

ESPADON 17 Grilled swordfish steak, sautéed spring vegetables & aioli
FOIE DE VEAU 16 Veal liver, green asparagus & persillade

## M O R E L L E S M O R E L M U S H R O O M S

**JUST MORELS** 12  
50Grs of Morels, shallots, garlic & nothing else

### Starters

OEUF POCHÉ 9 Morels cream, poached egg & "mouillettes" toast
---

### Main courses

SAINT JACQUES 23 Scallop & morel risotto, broad beans, parmesan "tuile"
PORC 20 Roasted pork chop, morels sauce, buttered mash

## 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**

## 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
<b>Légumes</b> 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 🍷
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 5 Lemon and sugar /Nutella

- Ask for our full Desserts menu -

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

Follow us



#GAZETTEBRASSERIE

Support us

