

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
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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



La Semaine du 11 au 17 Mai 2018

- OPEN ALL DAY -

PLATS DU CHEF

Starters

ENDIVES 7 Chicory salad, Roquefort & walnut, apple dressing	7
THON 10 Tuna & asparagus tartar, basil & Timut pepper cream	10

Main courses

DORADE 17 Sea bream grilled whole, fennel compote, lemon sauce	17
COQUELET 18 Roasted cockerel, mushrooms "Duxel", Bayonne & mustard jus	18

TERRINES "MAISON" AND CHARCUTERIES

All served with their own condiment

MOUSSE DE VOLAILLE 6 Chicken liver and Foie gras parfait	6
PERSILLÉ 6 Ham hock terrine, celeriac remoulade	6
FOIE GRAS 11 Duck foie gras, dry fruits and salted almond terrine, French brioche	11
CAMPAGNE 7 Country terrine, onion marmelade	7
LES RILLETES GAZETTE 6 Duck rillettes and gherkins	6
PLATEAU GAZETTE 16 Charcuteries, Terrines and Condiments	16
PLATEAU CHARCUTERIE 9 Saucissons and sausages	9

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	11
TARTARE 9.5/16 Hand cut beef tartare (spiced at your table)	9.5/16
BAVETTE 12 Skirt steak (200 grs) with shallot sauce	12
ENTRECÔTE 16.5 Ribeye Steak (220 grs)	16.5
CHATEAUBRIAND 22/pers Filet cut (For 1 or 2)	22/pers

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



Pimm's & Lemonade

SUCKLING PIG

« dans le cochon tout est bon »



GAZETTE's famous
MILK FED SUCKLING PIG 19

"Rare breed Gloucester old spot"
served with gratin Dauphinois

4 Ways in 1 Plate :

- | | |
|------------------|--------------------|
| 🐷 Roasted leg | 🐷 Conifed shoulder |
| 🐷 Grilled cutlet | 🐷 Crackling belly |

PLATS

TARTE TOMATE 🍷 10.5 Tomato and mustard tart with basil dressing	10.5
CANARD 18 Roasted duck breast, orange sauce, baby spinach & straw potatoes	18
POULET BRETON 12 ½ chicken « Fermier » roasted in its jus	12
CABILLAUD 16 Roast cod, potato risotto and basil oil	16
RISOTTO 14 Calamari risotto "à la provençale" with garlic and tomato	14
Seasonal vegetable risotto 🍷 12	12
Légumes 3.5	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
COCOTTE MEURETTE 6.5 Fried eggs and toast garnished with pancetta and mushroom in red wine sauce	6.5
COCOTTE CHAMPIGNONS 🍷 6.5 Fried eggs and toast garnished with mushrooms, parmesan and, herbs	6.5
TOMATE SCRAMBLED 🍷 6.5 Scrambled eggs, toast, confied cherry tomato	6.5
BÉNÉDICTE 7.5 Classic 8 Royal salmon 9 Florentine 🍷 7.5	7.5
OMELETTE MIX/MATCH 6.5 Herbs - Ham - Cheese - Mushroom - Tomato	6.5

SAVOURY CRÊPES

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

CROQUES AND BAGUETTES

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

CONTINENTAL

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

SWEET THINGS

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

Support us

