



APERITIF MAISON

MR MARMALADE

GRAND MARNIER, MANDARINE, CAMPARI, MARMALADE OVER CRUSHED ICE £9.5



VACHERIN

WHOLE BAKED VACHERIN CHEESE WITH GARLIC CROUTONS ●

SERVED PERFECTLY HOT & RUNNY FOR YOU TO SHARE.....OR NOT £34

DRESS UP YOUR VACHERIN:

- NEW "RATTES" POTATOES £4.5
WILD WOOD MUSHROOM "POËLÉE" £10.5
CHARCUTERIE SELECTION £9.5
GREEN SALAD £3

Chefs Specials

STARTER

LANGUE DE BOEUF

Ox tongue salad, caramelised carrots, parsley, spicy dressing £12

MAIN COURSE

SAINT JACQUES

Seared scallops, caramelised chicory, honey roasted walnut cream £26

ENTRÉES

- CHARCUTERIE £9.5
Saucissons & sausages
PATÉ DE CAMPAGNE £8.5
Country "paté", onion & grenadine marmalade
LES 12 ESCARGOTS £14
12 Snails platter with garlic butter & aromatic juice
SOUPE À L'OIGNON £8.5
Onion soup with Emmental ●
HUITRE £3.2 per oyster
Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)
POULPE £15
Grilled Octopus & tender stem broccoli, red bean hummus, spicy tomato dressing
CREVETTES £16
Sautéed tiger prawns, ginger, garlic & lime, cauliflower purée & roasted Sarasin
LA CAESAR £9.5
Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)
CROTTIN CHAUD £10
"Crottin" goat cheese tartine, grilled courgette, honey & mix leaves ●
AIL £5.5
Garlic bread ●
OLIVES £5
"Petits Lucques" ●
PAIN £3.5
Sourdough bread & Brittany salted butter ● (Gluten free £4.5)

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable.

Our allergen menu is available to assist your choices safely. Ask any of us

VEG "dot" guidance: ● Veg ● Vegan ● Vegan able (Seek advice)



The majority of our food is Gluten Free, simply double check your order with your waiter.

All our sauces & stocks are made in our kitchen
Our Beef is a breed of French Charolais & Black Angus, 100% grass fed, it is naturally reared in Surrey & aged for 28 days.

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

VIANDES

- Le BURGER GAZETTE (180grs) £17.5
With espelette-mayo, brie, smokey bacon & red onion, frites
BAVETTE (200 grs) £19
Skirt steak & frites (we recommend this served with our shallots sauce)
CHATEAUBRIAND (250/500 grs) £29/pers
Fillet cut & frites (For 1 or 2)

SAUCES

Melted Roquefort Slice £5

Peppercorn sauce / Béarnaise / Shallots & jus £3.5

LE TARTARE "GAZETTE" £19.5
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table

BOUDIN NOIR (From Christian Parra) £19
Roasted black pudding, caramelised apple & darphin potato, apple & cider sauce

SANGLIER £25
Wild boar Bourguignon, wood mushroom & smoky bacon, buttered tagliatelle

FAISAN £22
Roasted pheasant, pumpkin, parmesan & baby gem, confit garlic jus

POULET BRETON £18.5
Chicken breast "Brittany cornfed", roasted in its jus, mash potato

POISSONS & LÉGUMES

CABILLAUD £22
Cod tournedos roasted with chervil roots, almond & lime cream

RISOTTO £18.5
Calamari risotto "à la provençale" with garlic & tomato

MOULES-FRITES £16
Marinières mussels (Starter size £8.5 without frites)

MUSHROOM RISOTTO £16
Wild mushroom risotto, parmesan, garlic & chives ●

TARTE TOMATE £16
Tomato & mustard tart, basil dressing, mixed leaves ●

GARNITURES

- Frites "GAZETTE" ● £4 Gratin Dauphinois to share £9.5
Baby Spinach & Garlic ● £4.5 Green Beans ● £4
Mixed salad ● £4 Buttered Mash Potato £4
Green Lettuce Salad ● £3

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

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| FULL FRENCH | £14.5 |
| Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom | |
| CROQUES | |
| Croque-Monsieur | £9.8 |
| Croque-Madame | £10.8 |
| CHAMPIGNON | £9.5 |
| Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines | |
| NAUGHTY BENEDICTE | £12.5 |
| Poached eggs, smoky bacon, hollandaise, grilled tartines | |
| ROYALE SALMON | £13 |
| Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines | |
| OMELETTE | £10 |
| Omelette & baby leaves | |

LES COCOTTES

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|---|-------|
| COCOTTE MEURETTE | £10 |
| Fried eggs & toast garnished with pancetta & mushroom in red wine sauce | |
| COCOTTE CHORIZO | £10 |
| Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan | |
| COCOTTE HADDOCK | £11.5 |
| Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion | |

Sides & Extras:

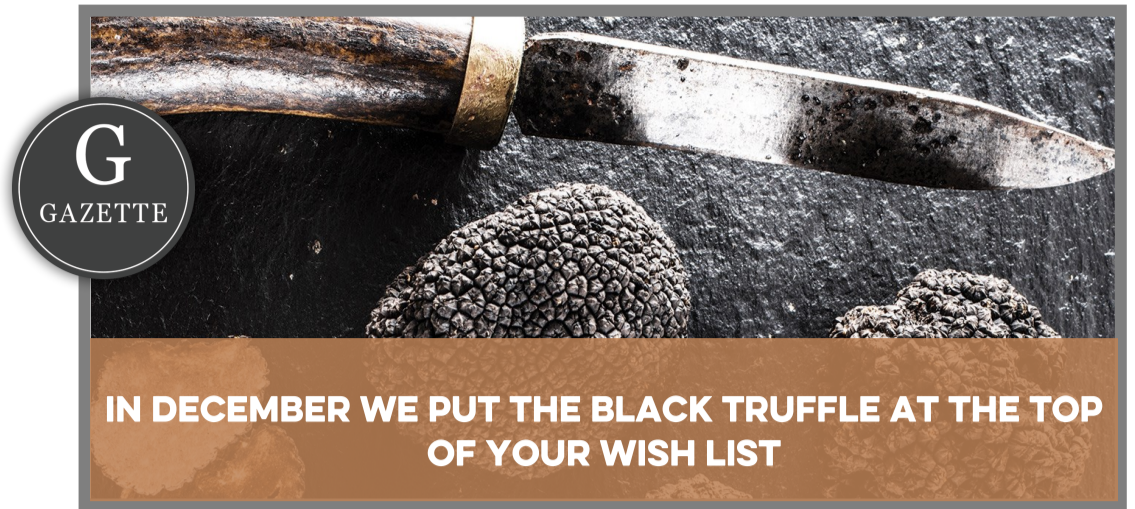
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| Smoked salmon | £5 | Avocado | £3.2 | Extra egg | £1.5 |
| Grilled bacon | £2.5 | Mushroom | £3.5 | | |
| Grilled tartines | £1.5 | Baby Spinach & Garlic | £4.5 | | |

SWEET BRUNCH

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|---|---------|
| CRÊPES | £5.5 |
| Lemon & sugar / Nutella | |
| LA MADELEINE GAZETTE | £2 each |
| Large Madeleine "cooked now" served with honey or chocolate sauce | |
| VIENNOISERIE | £2.5 |
| Freshly baked Croissant / Pain au chocolat | |
| BAGUETTE | £3.5 |
| Baguette, "homemade" jam, salted butter | |

Make it gluten free, tell your waiter

COMING UP IN DECEMBER

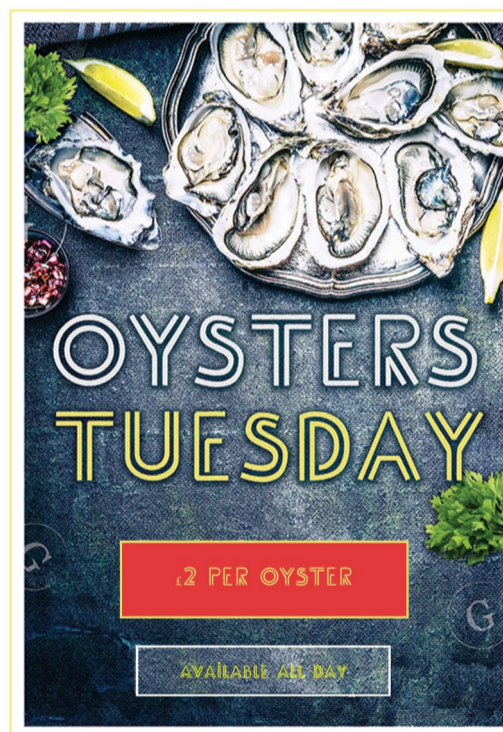


THE WEEKLY RITUALS

Our Monday to Wednesday weekly rituals come in addition to plenty of various food event through the year during which we celebrate French regions & specialities, or simply amazing products.

Visit us every weekday lunch time for the "PETIT LUNCH AT GAZETTE", our fast & competitive lunch deal.

Follow us on social media & register to our newsletter



LA PETITE HISTOIRE

GAZETTE is a French story made possible by the opportunities of a great city.

French born Chef Pascal & Maitre d' Walter met working in the London restaurant world more than 20 years ago. Having worked for the best chefs, they craved a rural French brasserie, a village café in the heart of London's busy quarters.

From the likes of Michel Rostang, Alain Ducasse and other mentors, they kept the rigor, respect for ingredients and pride of the terroirs to create a relaxed environment celebrating fun around the act of eating, the excitement for food discovery and being together around a garnished table, often in pure simplicity.

Everything on our menu is produced in our kitchens by London chefs from around the world. Chef Pascal takes pride and time in sourcing the best possible ingredients through suppliers that have followed him for many years.

Training takes a large part of our time, therefore our teams are made of real professionals as well as eager beginners, to whom we hope to transmit our passion for this industry, now more than ever.

"Everything Christmas" is here

