



APERITIF MAISON  
VIRGIN APPLE

VIRGIN RUM, MINT, LIME, APPLE JUICE £8.5



## TARTIFLETTE

The famous Reblochon "Tartiflette"

is made with gratin Potatoes, Bacon & "Reblochon de Savoie" cheese **£20**

Veggie Tartiflette available with wild mushrooms **£20**

Order as a starter to share or as a main course

## Chefs Specials

### STARTER

#### GRENOUILLE

Pan fried frogs legs, garlic purée, parsley coulis & garlic crisp  
£16

### MAIN COURSE

#### PINTADE

Roasted Guinea fowl with grapes & red cabbage compote  
£19

## ENTRÉES

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

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

### SAUCES

Melted Roquefort Slice £5  
Peppercorn sauce / Béarnaise / Shallots & jus £3.5

LE TARTARE "GAZETTE" Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£19.5
BOUDIN NOIR (From Christian Parra) Roasted black pudding, caramelised apple & darphin potato, apple & cider sauce	£19
BLANQUETTE Veal blanquette, button mushrooms, carrots & leeks risotto with Comté	£22
CHEVREUIL Roasted fillet of venison, parsnips purée, poached pear & spiced red wine sauce	£28
POULET BRETON Chicken breast "Brittany cornfed", roasted in its jus, mash potato	£18.5

## POISSONS & LÉGUMES

DORADE Fillet of sea bream, caramelised aubergines, tahini cream & pomegranate	£26
RISOTTO Calamari risotto "à la provençale" with garlic & tomato	£18.5
MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£16
POTIRON Roasted Delica pumpkin, buttered green cabbage, cranberrie & walnut cream ●	£16
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves ●	£16

### 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

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		£12
Omelette & baby leaves with: (PICK 2)		
Emmenthal	Ham	Goat cheese Herbs
Smoked salmon	Mushroom	Baby Spinach

## LES COCOTTES

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:

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

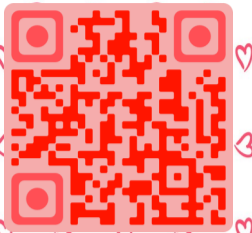
CRÊPES		£5.5
Lemon & sugar / Nutella		
LA MADELEINE GAZETTE		£2 each
Large Madeleine "cooked now" served with honey or chocolate sauce		
VIENNOISERIE		£2.5
Freshly baked Croissant / Pain au chocolat		
BAGUETTE		£3.5
Baguette, "homemade" jam, salted butter		

Make it gluten free, tell your waiter

# THE LOVE RECIPE

Friday 14th February 2025

MAKE GAZETTE YOUR  
PERFECT PARTNER FOR THE  
VALENTINE WEEK END

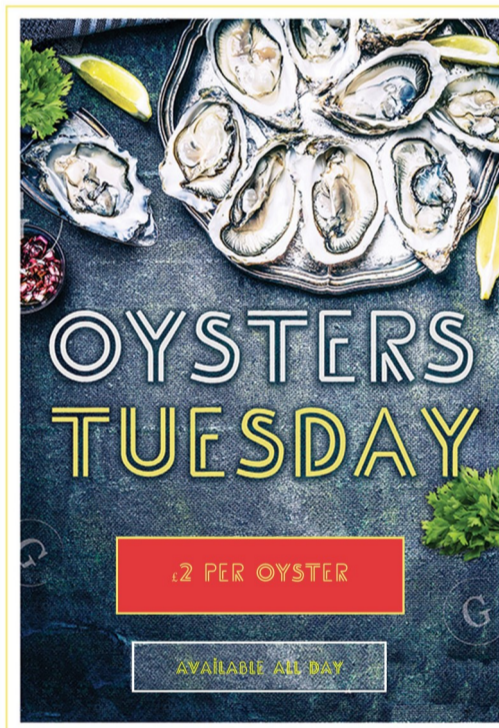


## THE WEEKLY RITUALS

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.

## LA GALETTE DE GAZETTE



CELEBRATE THE FAMOUS FRENCH TRADITION OF "GALETTE DES ROIS" WITH GAZETTE'S FRESHLY BAKED FRANGIPANE GALETTE

ORDER ONLINE, HAVE IT DELIVERED OR PICK IT UP FROM OUR RESTAURANTS

