



APERITIF MAISON
FRENCH SOUR

ST GERMAIN, COINTREAU, MIDORI SOURED £8.5



FROG LEGS

WHO SAID ONLY THE FRENCH EAT FROG LEGS!!!!

Enjoy the traditional
"Frog legs casserole à la Provençale"

Petite Marmite (100 Grs) £15

Grande marmite (200 Grs with frites) £26

*Claim your unique & priceless
approval certificate signed by GAZETTE*

ENTRÉES

CHARCUTERIE Saucissons & sausages	£10.5
PATÉ DE CAMPAGNE Country "paté", onion & grenadine marmalade	£9.5
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£15
SOUPE À L'OIGNON Onion soup with Emmental ●	£9
HUITRE Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	£3.5 per oyster
POULPE Grilled Octopus, potato, red onion & smoked mackerel salad, avruga caviar	£16
ASPERGES BLANCHES Warm white asparagus, hollandaise, lobster & parmesan crumble	£17
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £14)	£11
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%

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Chefs Specials

STARTER

ASPERGES VERTES

Warm green asparagus, Bayonne & wild garlic crème fraiche £15

MAIN COURSE

BLACK COD

Black cod miso, sautéed pack choy, red spring onion compote
£28

VIANDES

Le BURGER GAZETTE (180grs) With espelette-mayo, brie, smokey bacon & red onion, frites	£19.5
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£22
CHATEAUBRIAND (250/500 grs) Fillet cut & frites (For 1 or 2)	£32/pers
SAUCES	Melted Roquefort Slice £6 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	£22
BOUDIN NOIR (From Christian Parra) Roasted black pudding, caramelised apple & darphin potato, apple & cider sauce	£19
CEIL DE RONDE DE VEAU Roasted "veal eye" round steak, nettle cream, new Jersey potatoes	£28
TRAVERS DE PORCELET Caramelised Baby back rib, honey & spices, red cabbage coleslaw	£22
POULET BRETON Chicken breast "Brittany cornfed", roasted in its jus, mash potato	£19.5

POISSONS & LÉGUMES

LOTTE Roasted monkfish, "Armoricaïne" sauce, wild rice pilaf	£27
RISOTTO Calamari risotto "à la provençale" with garlic & tomato	£21
MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£19.5
RISOTTO Wild mushroom risotto, morels ragout ●	£26
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves ●	£19

GARNITURES

Frites "GAZETTE" ●	£5	Gratin Dauphinois to share	£9.5
Baby Spinach & Garlic ●	£5.5	Green Beans ●	£4.5
Mixed salad ●	£4.5	Buttered Mash Potato	£4.5
Green Lettuce Salad ●	£4		



IN APRIL

FROG LEGS

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BRUNCH

- AVAILABLE BEFORE 3PM -

FULL FRENCH				£16.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom				
CROQUES				
Croque-Monsieur	£12	Croque-Madame		£13
CHAMPIGNON				£11.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines				
NAUGHTY BENEDICTE				£14.5
Poached eggs, smoky bacon, hollandaise, grilled tartines				
ROYALE SALMON				£15
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				£12
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce				
COCOTTE CHORIZO				£12
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan				
COCOTTE HADDOCK				£14
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion				

Sides & Extras:

Smoked salmon £7	Avocado £3.5	Extra egg £1.8
Grilled bacon £3.5	Mushroom £4	
Grilled tartines £2.5	Baby Spinach & Garlic £5.5	

SWEET BRUNCH

CRÊPES				£5.5
Lemon & sugar / Nutella				
LA MADELEINE GAZETTE				£2 each
Large Madeleine "cooked now" served with honey or chocolate sauce				
VIENNOISERIE				£2.8
Freshly baked Croissant / Pain au chocolat				
BAGUETTE				£3.5
Baguette, "homemade" jam, salted butter				

Make it gluten free, tell your waiter

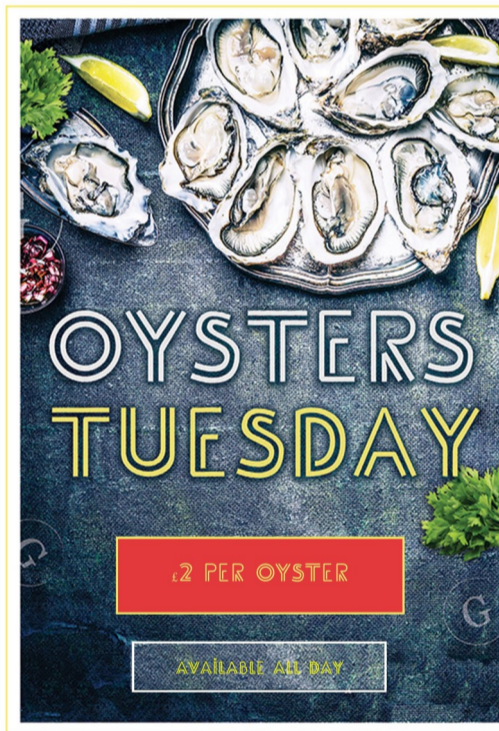
It's about time you get you get your unique & priceless certificate of approval signed by GAZETTE's chef

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.