

#### APERITIF MAISON THE FROG SLIPPER

MIDORI, COINTREAU, LEMON MARTINI £8.5

# 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	£15	
SOUPE À L'OIGNON Onion soup with Emmental •	£8.5	
SPERGES BLANCHES £17 Varm white asparagus, hollandaise, lobster & parmesan crumble		
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan & poached	£9.5 d egg (Add chicken £13)	
CROTTIN CHAUD "Crottin" goat cheese tartine, grilled courgette, honey & r	£10 nix leaves ●	
AIL Garlic bread •	£5.5	
OLIVES "Petits Lucques" •	£5	
PAIN Sourdough bread & Brittany salted butter • (Gluten free £4.5)	£3.5	

## FROMAGES

Platter of cheeses from the Terroirs of France served with baguette & condiments £12

## DESSERTS

LA MADELEINE GAZETTE Large Madeleine "cooked no (Minimum 2, we recommend 3, or mo	(Allow approx 10 minutes)  ow" with honey or chocolate sauce ore if you want to share)	£2 EACH
T-BREIZH "Fromage frais", pears with	salted butter caramel, sablé & chantil	£7 ly
PETIT POT chocolate pot & <u>freshly cook</u>	(Allow approx 10 minutes) <u>sed</u> mini madeleines	£8.5
LA FAMEUSE TARTE FINE Thin apple tart cooked "upsi	de down", vanilla ice-cream	£9.5
LA BRÛLÉE Classic crème brûlée		£8
CRÊPES Lemon & sugar / Nutella		£5.5
CHOCOLAT LIÉGEOIS Chocolate ice-cream, Chanti	lly & chocolate sauce	£7.5
CAFE LIÉGEOIS Coffee ice-cream, Chantilly &	k fresh espresso shot	£7.5
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## SWEET WINES

SERVED IN 100ML GLASS OR BOTTLES

Parfum d'Automne, Villa Brichot, Gascogne	£7
Monbazillac, Domaine de L'ancienne Cure	£8
Sauternes, Château Les Mingets	£12
Jurançon La Magendia, Clos Lapeyre	£12

## VIANDES

£18.5

Le BURGER GAZETTE (180grs)

With espelette-mayo, brie, smokey bacon & red onion, frites BAVETTE (200 grs) £21 Skirt steak & frites (we recommend this served with our shallots sauce) SAUCES Melted Roquefort Slice £5 Peppercorn sauce / Béarnaise / Shallots & jus £3.5 LE TARTARE "GAZETTE" £20.5 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 TRAVERS DE PORCELET £22 Caramelised Baby back rib, honey & spices, red cabbage coleslaw **POULET BRETON** Chicken breast "Brittany cornfed", roasted in its jus, mash potato

#### UMES POISSONS

**LOTTE** £27 Roasted monkfish, "Armoricaine" sauce, wild rice pilaf **RISOTTO** £19.5 Calamari risotto "à la provençale" with garlic & tomato **MOULES-FRITES** £17.5 Marinières mussels (Starter size £8.5 without frites) **RISOTTO** £26 Wild mushroom risotto, morels ragout •

## GARNITURES

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

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: VegVegan 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%













## REAKFAST

- AVAILABLE BEFORE 3PM

## PETIT DÉJEUNER

**CROQUES** 

Croque-Monsieur £10.5 Croque-Madame £11.5

**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)

Herbs Emmenthal Ham Goat cheese

Smoked salmon Mushroom Baby Spinach

**COCOTTE MEURETTE** £10

Fried eggs & toast garnished with pancetta & mushroom in red wine

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 £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** £2.5

Freshly baked Croissant / Pain au chocolat

£3.5

Baguette, "homemade" jam, salted butter

Make it gluten free, tell your waiter



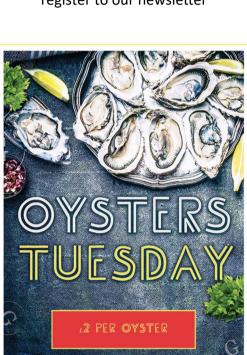
# Coming up (slowly) in May

## 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



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## 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.