

PETITS PLATS

AIL Garlic bread	3.5
OLIVES "Petits Lucques"	3
PAIN Sourdough bread & Brittany salted butter	2.1
GF Gluten free basket & olive oil	3.5
POULPE Octopus, marinated & grilled with harissa, chickpea purée, coriander & lime	9
SALADE DE CRABE Crab "coleslaw" with dried cranberries, parmesan biscuit & spring salad	10
FOIE GRAS CHAUD Seared hot foie gras, mango tatin, sesame & passion fruit	12
GROSSE CREVETTE Roasted tiger prawn, pickled carrots, tarragon & mustard	10.5
LA CEASAR Baby cos lettuce, chicken, anchovy, croutons, parmesan & poached egg (Without chicken 6.5)	8
CROTTIN DE CHÈVRE  Goat's cheese "crottin" toasted with honey, grilled courgette & confit pepper	8

CHARCUTERIE

CHARCUTERIE Saucissons & sausages	9
MOUSSE DE VOLAILLE Chicken liver & foie gras parfait	6
FOIE GRAS Duck foie gras terrine with French brioche, celeriac purée & apple salad	11
CAMPAGNE Country terrine, onion & grenadine marmalade	7

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APERITIF MAISON 6

Sparkling wine with strawberry "crème & purée"

GAZETTE CLASSICS

LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	8.5
SOUPE À L'OIGNON   Onion soup with Emmenthal	5.5
LE TARTARE "GAZETTE" Hand cut beef tartare (Skirt & Fillet) with Gherkins, parsley, onion & capers -Spiced at your table- Starter 9.5 (With green salad) Main course 18 (With frites)	
MOULES-FRITES Marinières mussels (Starter size 6.5 without frites)	13.5

POISSONS

CABILLAUD Roasted cod, capers & lime, red cabbage purée, potato crisp	16
SAUMON Salmon "tournedos", potato risotto, black garlic & herbs salad	15.5
RISOTTO Calamari risotto "à la provençale" with garlic & tomato	14
BUDDHA Grilled sword fish, broccolis, avocado & sweet potato, spicy chickpeas, confit pepper dressing (Make it veggie 9) 	11.5

LEGUMES

BOURATINE Buratta, roasted avocado & Jalapeno salad, cherry tomato & leaves, Xérès & seeds dressing	14
RISOTTO TOMATE Confied tomato & spring vegetables risotto	14
TARTE TOMATE Tomato & mustard tart, basil dressing, mixed leaves	10.5
ASPERGES Warm asparagus salad, hollandaise, poached quail eggs & parmesan sticks	15

VIANDES

Le BURGER GAZETTE (200 grs) With chipotle-mayo, Emmenthal, smokey bacon & red onion, frites	13
BAVETTE (200 grs) Skirt steak & frites	14.5
ENTRECÔTE (200 grs) Ribeye Steak & frites	19
CHATEAUBRIAND (250/500 grs) Fillet cut & frites (For 1 or 2)	23/pers

Our Beef is a breed of French Charolais & Black Angus, 100% grass fed, it is naturally reared in Surrey & aged for 28 days.

SAUCES & TOPS

Foie gras Slice (simply seared)	9.5
Melted Roquefort Slice	4
Peppercorn sauce	1.5
Béarnaise sauce	1.5
Shallots & jus	1.5

All our sauces & stocks are made in our kitchen.

COQUILLETES Coquillettes pasta cooked "au jus", chicken, foie gras & Bayonne ham, mushrooms & crispy onion	14
PORC Pork belly confit with fennel & orange, grilled, fennel salad	16
AGNEAU Confit leg of lamb, asparagus & pea purée, rosemary jus	19
POULET BRETON Chicken breast, roasted in its jus, mash potato Our Chicken is 100% cornfed	15

VEG & POTATO SIDES

Frites "GAZETTE"	3.5	Gratin Dauphinois	4
Baby Spinach & Garlic	3.8	Green Beans	3.5
Buttered Mash Potato	3.8	Mixed salad	3.5
Provençal Garlic Tomato	3.8	Green Lettuce Salad	2.5
		Lobster mac	9

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable Please inform the staff of any allergies



The majority of our food is **Gluten Free**, simply double check your order with your waiter. Gluten free bread is available as an accompaniment.

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



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 kitchen 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.