



“ Je t'aime ”
always sounds better
in



Thursday 14th February 2019

*Our “Valentine A la Carte” is also available Friday
& Saturday (reservations only)*

www.gazettebrasserie.co.uk



Amuse-bouche

CRÈME DE CELERI

Celeriac cream & black truffle

Entrées

AVOCAT

Roasted avocado, poached quail egg & cereals
OR

CRABE

Crab, pomegranate & grapefruit salad, filo crisp
& tobiko

OR

FOIE GRAS

Duck foie gras, sauteed wood mushrooms &
baby leaves, toasted French brioche

OR

SAINT JACQUES +£3

Scallops roasted with orange sauce, cauliflower
& cashew nuts purée

Plats

MAGRET DE CANARD

Roasted breast of duck, raisins & madeira sauce,
darphin potato

OR

MERLU

Hake tournedos, sautéed gnocchi, citrus &
capers

OR

RISOTTO

Butternut risotto, sage, red onion, goat cheese
& pine nuts

OR

BOEUF ROSSINI +£6

Fillet of beef “Rossini”, port sauce & potato
darphin

Dessert

PLATEAU GOURMAND

DESSERT PLATTER FOR 2: rose macaroon, salted
butter & caramel tiramisu, choco pot & biscuits



£42