

PETIT DÉJEUNER

AVAILABLE BEFORE 5PM

-Make it gluten free, tell your waiter-

FULL FRENCH	11.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sauteed potato with tomato & mushroom	
FULL SAUSAGE	12.5
Chipolatas, smoked & rabbit sausage, fried egg & avocado tartine, sautéed potato with tomato & mushroom	
STEAK BAGUETTE	9.5
Beef skirt on garlic purée baguette, shallots, poached egg & leaves	
VERT	9.5
Poached eggs, avocado & chia seeds, grilled tartines	
CHAMPIGNON	9.5
Poached eggs, creamed mushrooms, pumpkin seed & fried onion, grilled tartines	
NAUGHTY BENEDICTE	9.5
Poached eggs, smoky bacon, mustard hollandaise, grilled tartines	
ROYALE SALMON	9.5
Poached eggs, smoked salmon, Espelette pepper hollandaise, grilled tartines	
COCOTTE CHORIZO	8.5
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan	
OMELETTE	7
Omelette & baby leaves	
CROQUES	
Croque-Monsieur 8	Croque-Madame 8.5

Sides & Extras:

Smoked salmon 3.5	Avocado 2.5	Extra egg 1
Grilled bacon 2.5	Sausage 3.5	Mushroom 3
Grilled tartines 1	Baby Spinach & Garlic 3.8	

FORBIDDEN BREAKFAST

GAZETTE'S BLOODY MARY	8.5
VODKA, HORSERADISH, TOMATO JUICE, SPICES & CONDIMENTS	
BUCK'S FIZZ	7
SPARKLING WINE WITH FRESH ORANGE JUICE	
CHOCO NO NO !!!	7
BAILEYS, CRÈME DE CACAO, VANILLA & CHOCOLATE	
ESPRESSO MARTINI	8
ABSOLUT VODKA, KAHLÚA, ESPRESSO SHOT & VANILLA	

SWEET BRUNCH

PAIN PERDU	8
French toast, Tonka beans & cinnamon sauce, Chantilly & cacao grue	
PANCAKE	8
Pancake, roasted banana, raspberries & mango, honey caramelised hazelnuts, Chantilly & chocolate sauce	
CRÊPES	5
Lemon & sugar / Nutella	
FROMAGE FRAIS	6.5
Greek yogurt, granola & fruits, Chantilly, and our own jam	
LA MADELEINE GAZETTE	1.6 each
Large Madeleine "cooked now" served with honey or chocolate sauce	
VIENNOISERIE	1.8
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	3.2
Baguette, "homemade" jam, salted butter	

SMOOTHIES

3.8

RECIPES CANNOT BE AMENDED

THE NEXT MORNING

APPLE, MINT, GINGER

VAVAVOOM

PASSION FRUIT, GUAVA, PAPAYA, PEACH, PINEAPPLE, ALOE VERA

LIFE EXTENSION

SPINACH, AVOCADO, APPLE, SPIRULINA, BASIL & LIME

TICKLY TONGUE

ACAI, STRAWBERRY, BLUEBERRY, MANGO

VIRGIN PINA

COCONUT & PINEAPPLE

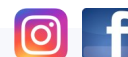
FRESH JUICES

ORANGE / APPLE / CARROT 3.5

SHAKES

VANILLA / CHOCOLATE / STRAWBERRY 5.5

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



BARISTA

By **Julius Meinel**



FRENCH PRESS "CAFETIÈRE"	3.8
ESPRESSO / RISTRETTO	2.2
AMERICANO	2.5
DOUBLE ESPRESSO	2.5
CAPPUCCINO	2.8
LATTE	2.5
FLAT WHITE	2.8
MOCHA	3.2
DECAF/SOYA MILK 20P	50P
CHANTILLY TOP	50P
SYRUP (VANILLA/HAZELNUT/CARAMEL) 25P	
ICED COFFEE (BLACK OR WHITE)	4.5
ICED TEA & CITRUS	4.5
HOT CHOCOLATE BY WHITTARD	3.2
CHAI LATTE	3.2



GAZETTE LATTES 3.5

NUTTY

PRALINE, HAZELNUT, ALMOND MILK & PISTACHIO 3.5

FRAISE

STRAWBERRY, COCO MILK, VANILLA

MACHA

MACHA TEA, HONEY & SOJA MILK

TURMERIC

TUMERIC, GINGER, CARAMEL & COCO MILK

CHAI

CHAI LATTE



TEAS & HERBALS

By



BLACK TEA	2.5
LONDON BREAKFAST	
EARL GREY	
AFTERNOON	
GREEN TEA	
GREEN TEA "GUNPOWDER"	2.7
JASMINE FLOWER	3.2
MANGO & BERGAMOT	3.5
WHITE TEA	3.5
WHITE PEONY	
COCONUT TRUFFLE	
HERBALS	
GOLDEN CAMOMILE	3.2
LEMON & GINGER	3.5
BAKED APPLE	3.5
PEPPERMINT / FRESH MINT	3.5
VERY BERRY CRUSH	3.5
CUCUMBER & MINT	3.5

BREAKFAST



BRUNCH

WE TAKE TEA & COFFEE SERIOUSLY
 OUR PEOPLE RECEIVE REGULAR TRAINING FROM OUR
 PARTNERS JULIUS MEINL & WHITTARD.
 OUR EQUIPMENT IS UNDER REGULAR MAINTENANCE.
 WE MONITOR OUR TEAS INFUSION TIME.