

RAW

SARDINE FUMÉE	£13.5
Smoked Japanese sardine, avocado, yuzu & watercress	
HERITAGE	£11
Heirloom tomato tartar, feta, red onion & caper berry	
ITALIE	£11/21
Hand cut beef tartare , basil, parmesan & cashew nuts, balsamic, olive oil & tomato flakes	
TARTARE “FLAVOURS OF ASIA”	£22
Beef, oysters, ginger, lime, sesame, oyster sauce mayo & coriander	

ENTRÉES

CHARCUTERIE	£9.5
Saucissons & sausages	
PATÉ DE CAMPAGNE	£9
Country “paté”, onion & grenadine marmalade	
LES 12 ESCARGOTS	£15
12 Snails platter with garlic butter & aromatic juice	
SOUPE À L’OIGNON	£9
Onion soup with melted Emmental	
HUÎTRES	£3.4 each
Brittany oysters “Speciale Cadoret”, red wine vinegar & lemon (mini3 pcs)	
POULPE	£15
Grilled octopus, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley	
TIGER PRAWNS	£16
Pan fried tiger prawns celeriac remoulade, whole grain mustard mayo	
LA CAESAR	£11
Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)	
CROTTIN CHAUD	£11
“Crottin“ goat cheese tartine, grilled courgette, honey & mixed leaves	
ARTICHAUT	£14
Brittany artichoke with herbs & shallots dressing	
AIL	£5.5
Garlic bread	
PAIN	£3.5
Sourdough bread & Brittany salted butter (Gluten free £4.5)	

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

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



CHEF’S SPECIALS

STARTER	
ROGNONS DE LAPIN	£13
Grilled rabbit kidney, raspberry vinegar butter sauce, parsnips purée	
MAIN COURSE	
NIÇOISE	£22
Seared tuna Niçoise, potato, green bean salad, anchovies, hard boiled egg, tomato & black olive dressing	

VIANDES

LE BURGER GAZETTE (180grs)	£19.5
With Espelette mayo, brie, smoky bacon & red onion, frites	
BAVETTE (200 grs)	£22
Skirt steak & frites (we recommend this served with our shallots sauce)	
CHATEAUBRIAND (250/500 grs)	£32/per
Fillet cut & frites (For 1 or 2)	
Sauces:	
Melted Roquefort Slice	£5
Peppercorn sauce / Béarnaise / Shallots & jus	£3.5
LE TARTARE “GAZETTE”	£22
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, seasoned at your table	
BOUDIN NOIR (From Christian Parra)	£23
Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce	
CANARD	£25
Roasted breast of duck, apricots & rosemary, spinach purée	
COCHON	£21
Pork chop, charcutière sauce, roasted potatoes	
POULET BRETON	£19.5
Chicken breast “Brittany corn-fed”, roasted in its jus, mash potato	

POISSONS & LÉGUMES

SOLE MEUNIÈRE	£34
Lemon sole “meunière”, mash potato	
RISOTTO	£21
Calamari risotto à la Provençale with garlic & tomato	
MOULES-FRITES	£17.5
Marinières mussels (Starter size £8.5 without frites)	
PETITS POIS	£17
Green peas risotto, caramelised goat cheese, pea shoots salad	
TARTE TOMATE	£18
Tomato & mustard tart, basil dressing, mixed leaves	

Garnitures	
Frites “GAZETTE”	£5
Baby Spinach & Garlic	£5.5
Mixed salad	£4.5
Green Lettuce Salad	£4
Gratin Dauphinois	£6
Green Beans	£5
Buttered Mash Potato	£4.5

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Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH		£14.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom		
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		
ROYAL SALMON		£13
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		£10
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce		
COCOTTE CHORIZO		£10
Fried eggs & toast, with roasted avocado, chorizo, tomato & parmesan		
COCOTTE HADDOCK		£11.5
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion		
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		£2.2 each
Large Madeleine “cooked now” with honey or chocolate sauce		
VIENNOISERIE		£2.5
Freshly baked Croissant / Pain au chocolat		
BAGUETTE		£3.5
Baguette, “homemade” jam, salted butter		
Make it gluten free, tell your waiter		

Fruits & Veg smoothies

(RECIPES CANNOT BE AMENDED)

The Next Morning / Apple, mint, ginger	
Mango-Dragon / Dragon fruit, Pineapple, Mango, Lime & Papaya	
VaVaVoom / Pineapple, Lime, Banana & Blue Spirulina	
Life extension / kale, banana, pineapple, lime & ginger	
Tickly tongue / Blueberries, Strawberries, Cherries, Banana, Acai Berries & Lime	
Matcha Boost / banana, spinach, almond butter, vanilla protein	

Juices & shakes

Freshly squeezed:	Orange / Apple / Carrot	£6.5
Shakes:	Vanilla/ Chocolate / Strawberry	£9.5

COMING UP IN AUGUST



MARSEILLE

LA BOUILLABAISSE

“Sun, Sea & Marseille - Style” Bouillabaisse, Dive in with chilled Rosé

Get a pastis first

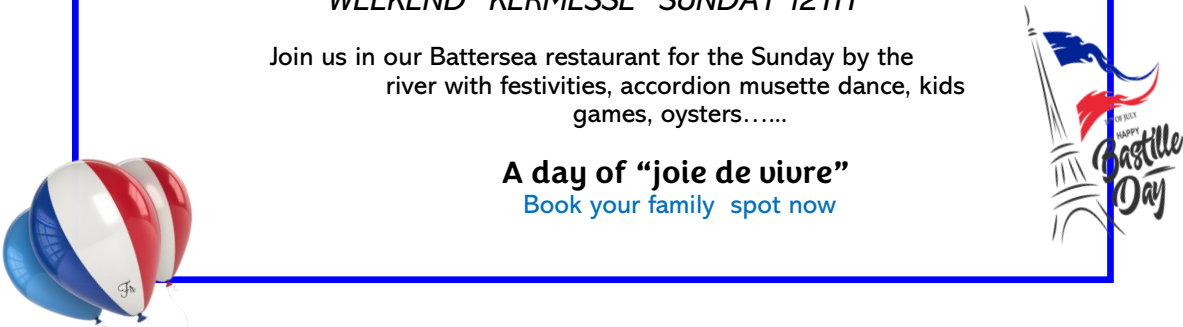
3RD YEAR FOR “BASTILLE DAY” EVENT

WEEKEND “KERMESSE” SUNDAY 12TH

Join us in our Battersea restaurant for the Sunday by the river with festivities, accordion musette dance, kids games, oysters.....

A day of “joie de vivre”

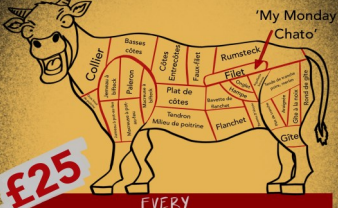
Book your family spot now



THE WEEKLY RITUALS

Our weekly rituals come in addition to plenty of various food events throughout the year during which we celebrate French regions & specialties or simply amazing products. Visit us every weekday lunch time for the “PETIT LUNCH AT GAZETTE”, our fast & competitive lunch deal.

CHATEAUBRIAND



£25

EVERY MONDAY

Our most popular beef cut

The Great Chateaubriand

Finest “28 days dry aged” fillet

French Charolais/Black Angus

Available all day

OYSTERS TUESDAY



£2 per Oyster

Available all day

MOULES

1 KILO CHALLENGE

POULETTE (CREAM) MARINIÈRES ROQUEFORT CHORIZO

£15



WEDNESDAY

BRING YOUR OWN BOTTLE OF Wine

“We said only ONE! per person”



Friday lunch from 12 - 4 pm