



STARTERS

ROGNONS DE LAPIN £13
Grilled rabbit kidney, raspberry vinegar butter sauce, parsnips purée

CERVELLE DE VEAU £14
Breaded veal brain, lemon cream, green asparagus salad

MAIN COURSES

TRIPES £15
Tripes, "Brittany style", cider cabbage & vegetables

FOIE DE VEAU £24
Calves liver "Persillade", cheesy "Coquillettes" pasta

ANDOUILLETTE DU CONNAISSEUR £23
Classic grilled "andouillette", mustard sauce & frites

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

REMOULADE DE CELERI £8
Celeriac remoulade, whole grain mustard mayo, grilled tartine

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

ANCHOIS £11
Anchovies, radish & shallots, toasted garlic Baguette & frisée salad

MAIN COURSE

SOLE MEUNIÈRE £34
Lemon sole meunière, mash potato

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, cauliflower gratin with comté cheese, green pepper sauce

LAPIN £22
Rabbit leg, mustard cream, tender stem broccoli

POULET BRETON £19.5
Chicken breast "Brittany corn-fed", roasted in its jus, mash potato

POISSONS & LÉGUMES

SAUMON A L'OSEILLE £21
Roasted salmon "tournedos", Sorel sauce, crushed "Ratte" 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 Gratin Dauphinois £6
Baby Spinach & Garlic ● £5.5 Green Beans ● £5
Mixed salad ● £4.5 Buttered Mash Potato £4.5
Green Lettuce Salad ● £4

COMING UP IN JULY

Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

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| 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

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| 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 |
| Grilled bacon | £2.5 | Mushroom £3.5 |
| Grilled tartines | £1.5 | Baby Spinach & Garlic £5.5 |
| | | Extra egg £1.5 |

Sweet Brunch

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| 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

£8.5

(RECIPES CANNOT BE AMENDED)

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| 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

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

GAZETTE REVISITS ITS SIGNATURE DISH



From GAZETTE's famous "Best tartare in London" to some exciting variations on fish & veg

BASTILLE DAY

Liberty, equality, fraternity & fireworks, let's celebrate on **WEEKEND KERMESS 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
All enquiries: battersea@gazettebrasserie.co.uk

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.

