



## F R O M A G E S

### PLATEAU DE 6

£17

Platter of cheeses from the Terroirs of France  
served with baguette & condiments (Brie, Roquefort, Saint Maure, Comté, Reblochon, Morbier)

## D E S S E R T S

### LA MADELEINE GAZETTE

(ALLOW APPROX 10 MINUTES)

£2.2 each

Large Madeleine “cooked now” with honey or chocolate sauce (Minimum 2, we recommend 3, or more if you want to share)

### SOUFFLÉ CUIT LE TEMPS QU’IL FAUT

£9

Chocolate soufflé cooked with patience (ALLOW APPROX 20 MINUTES)

### T-BREIZH

£7

“Fromage frais”, pears with salted butter caramel, sablé & chantilly

### PETIT POT

(ALLOW APPROX 10 MINUTES)

£8.5

chocolate pot & freshly cooked madeleines

### LA TARTE FINE

£9.5

Thin apple tart cooked upside down, vanilla ice-cream

### ANANAS BRÛLÉE

£10.5

Caramelised pineapple « brûlée »

### CRÊPE SUZETTE

£9.5

Classic crêpes “Suzette”, orange butter sauce & Grand Marnier

## I C E C R E A M S

### “HUUUUUMMMMMMM” by GAZETTE

£7.5

Crushed strawberry, lemon sorbet, Meringue & chantilly

### CHOCOLAT LIÉGEOIS

£7.5

Chocolate ice-cream, chantilly & chocolate sauce

### CAFE LIÉGEOIS

£7.5

Coffee ice-cream, Chantilly & espresso shot

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