



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

<b>CHARCUTERIE</b> Saucissons & sausages	£10.5
<b>PATÉ DE CAMPAGNE</b> Country "paté", onion & grenadine marmalade	£10
<b>LES 12 ESCARGOTS</b> 12 Snails platter with garlic butter & aromatic juice	£16.5
<b>SOUPE À L'OIGNON</b> Onion soup with melted Emmental ●	£10
<b>HUÎTRES</b> Brittany oysters "Speciale Cadoret", red wine vinegar & lemon (mini 3 pcs)	£3.6 each
<b>POULPE</b> Grilled octopus, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley	£15
<b>REMOULADE DE CELERI</b> Celeriac remoulade, whole grain mustard mayo, grilled tartine	£8
<b>LA CAESAR</b> Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)	£12.5
<b>CROTTIN CHAUD</b> "Crottin" goat cheese tartine, grilled courgette, honey & mixed leaves ●	£11.5
<b>ARTICHAUT ●</b> Brittany artichoke with herbs & shallots dressing	£15
<b>AIL ●</b> Garlic bread ●	£5.5
<b>PAIN</b> Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

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

<b>LE BURGER GAZETTE</b> (180grs) With Espelette mayo, brie, smoky bacon & red onion, frites	£20.5
<b>BAVETTE</b> (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£23.5
<b>CHATEAUBRIAND</b> (250/500 grs) Fillet cut & frites (For 1 or 2)	£33/per
<b>Sauces:</b> Melted Roquefort Slice £6 Peppercorn sauce / Béarnaise / Shallots & jus £3.5	
<b>LE TARTARE "GAZETTE"</b> Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£25
<b>BOUDIN NOIR</b> (From Christian Parra) Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce	£24
<b>CANARD</b> Roasted breast of duck, cauliflower gratin with comté cheese, green pepper sauce	£26
<b>LAPIN</b> Rabbit leg, mustard cream, tender stem broccoli	£24
<b>POULET BRETON</b> Chicken breast "Brittany cornfed", roasted in its jus, mash potato	£19.5

POISSONS & LÉGUMES

<b>SAUMON A L'OSEILLE</b> Roasted salmon "tournedos", Sorel sauce, crushed "ratte" potato	£23
<b>RISOTTO</b> Calamari risotto à la Provençale with garlic & tomato	£23
<b>MOULES-FRITES</b> Marinières mussels (Starter size £8.5 without frites)	£21
<b>PETITS POIS</b> Green peas risotto, caramelised goat cheese, pea shoots salad ●	£19
<b>TARTE TOMATE</b> Tomato & mustard tart, basil dressing, mixed leaves ●	£19.5

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		

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## Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

### Petit déjeuner

<b>FULL FRENCH</b>		<b>£16.5</b>
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom		
<b>CROQUES</b>		
Croque-Monsieur	£12	Croque-Madame £13
<b>CHAMPIGNON</b>		<b>£11.5</b>
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines		
<b>NAUGHTY BENEDICTE</b>		<b>£14.5</b>
Poached eggs, smoky bacon, hollandaise, grilled tartines		
<b>ROYAL SALMON</b>		<b>£15</b>
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines		
<b>OMELETTE</b>		<b>£13</b>
Omelette & baby leaves with: (pick 2)		
Emmenthal	Ham	Goat cheese Herbs
Smoked salmon	Mushroom	Baby Spinach

### Les cocottes

<b>COCOTTE MEURETTE</b>		<b>£12</b>
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce		
<b>COCOTTE CHORIZO</b>		<b>£12</b>
Fried eggs & toast, with roasted avocado, chorizo, tomato & parmesan		
<b>COCOTTE HADDOCK</b>		<b>£14</b>
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion		
<b>Sides &amp; Extras:</b>		
Smoked salmon	£7	Avocado £3.5
Grilled bacon	£3.5	Mushroom £4
Grilled tartines	£2.5	Baby Spinach & Garlic £5.5
		Extra egg £1.8

### Sweet Brunch

<b>CRÊPES</b>		<b>£5.5</b>
Lemon & sugar / Nutella		
<b>LA MADELEINE GAZETTE</b>		<b>£2.2 each</b>
Large Madeleine "cooked now" with honey or chocolate sauce		
<b>VIENNOISERIE</b>		<b>£2.8</b>
Freshly baked Croissant / Pain au chocolat		
<b>BAGUETTE</b>		<b>£3.5</b>
Baguette, "homemade" jam, salted butter		
Make it gluten free, tell your waiter		

### Fruits & Veg smoothies £8.5

(RECIPES CANNOT BE AMENDED)

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

### Juices & shakes

<b>Freshly squeezed:</b>	Orange / Apple / Carrot	<b>£7.5</b>
<b>Shakes:</b>	Vanilla/ Chocolate / Strawberry	<b>£9.5</b>

COMING UP IN JULY

### 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](mailto: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.

