



CASSOULET

Choose between the classic or our crustaceous version

TRADITION £25

Confied duck leg,“ Toulouse “sausage, pork belly, garlic sausage, coco beans

CRUSTACEOUS £29

Scallops, mussels, cockles, calamari & prawns, bisque & coco beans

ENTRÉES

CHARCUTERIE Saucissons & sausages	£9.5
PATÉ DE CAMPAGNE Country “paté”, onion & grenadine marmalade	£9
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£15
SOUPE À L’OIGNON Onion soup with melted Emmental ●	£9
POULPE Grilled octopus, crushed cauliflower, pickled leek & roasted Sarasin	£15
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan, poached egg (Add chicken £3)	£11
CROTTIN CHAUD “Crottin“ goat cheese tartine, grilled courgette, honey & mixed leaves ●	£11
OEUF MIMOSA Deviled egg, fresh seaweed mayo & salmon roe	£10
AIL Garlic bread ●	£5.5
PAIN Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

FROMAGES

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

£17

DESSERTS

LA MADELEINE GAZETTE (Allow approx 10 minutes) Large Madeleine “cooked now” with honey or chocolate sauce (Minimum 2, we recommend 3, or more if you want to share)	£2.2 EACH
LA FAMEUSE TARTE FINE Thin apple tart cooked “upside down”, vanilla ice-cream	£9.5
BABA AU RHUM Soft sponge cake, soaked in Rhum sirop, Chantilly	£12
CRÊPES SUZETTE Classic crêpes “Suzette”, orange butter sauce & Grand Marnier	£9.5
T-BREIZH “Fromage frais”, pears with salted butter caramel, sablé & chantilly	£7.5
PETIT POT (Allow approx 10 minutes) chocolate pot & <u>freshly cooked</u> mini madeleines	£8.5
CHOCOLAT LIÉGEOIS Chocolate ice-cream, Chantilly & chocolate sauce	£7.5
CAFE LIÉGEOIS Coffee ice-cream, Chantilly & fresh espresso shot	£7.5

CHEF’S SPECIALS

STARTER

SOUPE DE POISSONS £15

Traditional fish soup, rouille, Emmental & croutons

MAIN COURSE

SAINT JACQUES £31

Pan fried scallops, sautéed girolles and parsnip purée

VIANDES

Le BURGER GAZETTE (180grs) With Espelette mayo, brie, smoky bacon & red onion, frites	£19.5
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£22
S a u c e s Peppercorn sauce / Béarnaise / Shallots & jus	Melted Roquefort Slice £5 £3.5
LE TARTARE “GAZETTE” Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, seasoned at your table	£22
BOUDIN NOIR (From Christian Parra) Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce	£23
AGNEAU Lamb pencil fillet, wood mushrooms fricassee, Roscoff onion jus	£26
POULET BRETON Chicken breast “Brittany corn-fed”, roasted in its jus, mash potato	£19.5

POISSONS & LÉGUMES

BAR Seared Sea bass fillet, Swiss chard, brown prawn gratin & sweet mustard	£24
RISOTTO Calamari risotto à la Provençale with garlic & tomato	£21
MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£17.5
CHANPIGNONS DES BOIS Sautéed wood mushrooms vol au vent, confit garlic & tarragon	£20

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		

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)
GF

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%

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Breakfast & Brunch

- AVAILABLE BEFORE 3PM -

Petit déjeuner

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	
COCOTTE MEURETTE £10			
Fried eggs & toast garnished with pancetta & mushrooms in red wine sauce			

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

CRÊPES £5.5	
Lemon & sugar / Nutella	
LA MADELEINE GAZETTE £2.2each	
Large Madeleine “cooked now” served 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

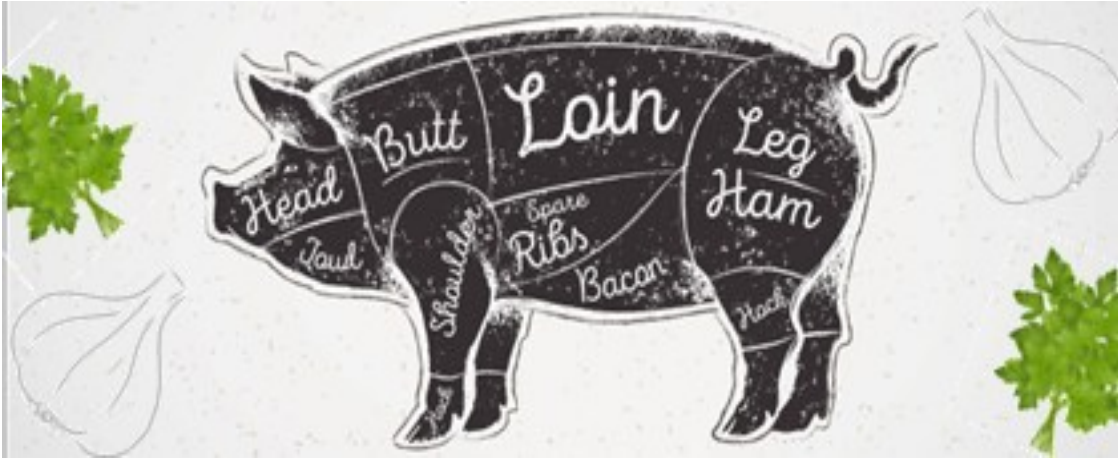
(RECIPES CANNOT BE AMENDED)

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 OCTOBER



Chef Pascal’s famous
MILK FED SUCKLING PIG
4 WAYS

Our October menu will also feature some wonderful game recipes

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.

