



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	

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 ●	
POULPE	£15
Grilled octopus, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley	
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)	

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

CHEF’S SPECIALS
<u>STARTER</u>
ROGNONS DE LAPIN £13
Grilled rabbit kidney, raspberry vinegar butter sauce, parsnips purée
<u>MAIN COURSE</u>
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)	
S a u c e s	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	
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●	

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.

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 AUGUST



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
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.

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

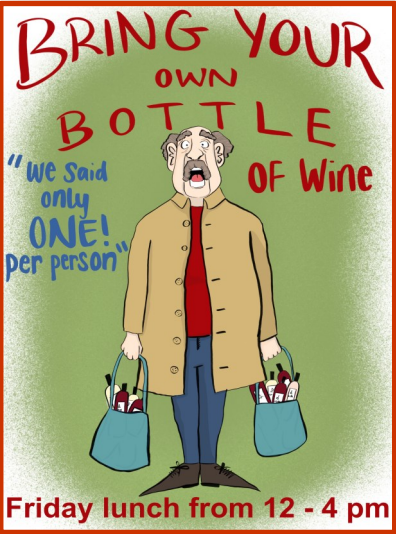
£15



WEDNESDAY

BRING YOUR OWN BOTTLE OF Wine

“We Said only ONE! per person”



Friday lunch from 12 - 4 pm