

**HEAD TO TAIL
FESTIVAL**

STARTERS

ROGNONS DE LAPIN £13

Grilled rabbit kidney, raspberry vinegar butter sauce, parsnips purée

MAIN COURSES

FOIE DE VEAU £24

Calves liver "Persillade", cheesy "Coquillettes" pasta

ANDOUILLETTE DU CONNAISSEUR £23

Classic grilled "andouillette", mustard sauce & frites

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, roasted pepper & almond purée, warm chorizo dressing with croutons, almonds & parsley

£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

REMOULADE DE CELERI

Celeriac remoulade, whole grain mustard mayo, grilled tartine ●

£8

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 & freshly cooked 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

ARTICHAUT £14

Brittany artichoke with herbs & shallots dressing

MAIN COURSE

SOLE MEUNIÈRE £34

Lemon sole meunière, mash potato

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

Melted Roquefort Slice £5

Peppercorn sauce / Béarnaise / Shallots & jus £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

LAPIN

Rabbit leg, mustard cream, tender stem broccoli

£22

POULET BRETON

Chicken breast "Brittany corn-fed", roasted in its jus, mash potato

£19.5

POISSONS & LÉGUMES

SAUMON A L'OSEILLE

Roasted salmon "tournedos", Sorel sauce, crushed "Ratte" potato

£21

RISOTTO

Calamari risotto à la Provençale with garlic & tomato

£21

MOULES-FRITES

Marinières mussels (Starter size £8.5 without frites)

£17.5

PETITS POIS

Green peas risotto, caramelised goat cheese, pea shoots salad ●

£17

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 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

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.

