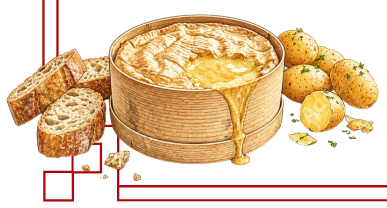
G GAZETTE

VACHERIN £34

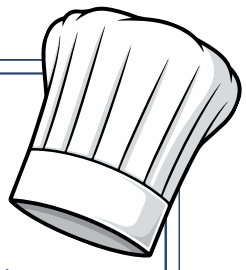
Whole baked Vacherin cheese with garlic croutons 🟢
Served perfectly hot & runny for you to share....or not



DRESS UP YOUR VACHERIN:

New "rattes" potatoes	£5
Wild mushroom "Poêlée"	£11
Charcuterie selection	£11.50
Green salad	£4

CHEF'S SPECIAL



Starter

SOUPE DE POISSONS £15
Traditional fish soup, rouille, Emmental & croutons

Main Course

SANGLIER £27
Wild boar bourguignon & fresh tagliatelle

ENTRÉES

CHARCUTERIE £11.50
Saucissons & sausages, ham & condiments

PATÉ DE CAMPAGNE £10.50
Country "paté", onion & grenadine marmalade

LES 12 ESCARGOTS £15
12 Snails platter with garlic butter & aromatic juice

SOUPE À L'OIGNON £9.50
Onion soup with melted Emmental 🟢

POULPE £15
Grilled octopus, warm potato salade, "Grenobloise" dressing

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 🟢

OEUF MIMOSA £10
Deviled egg, fresh seaweed mayo & salmon roe

PAIN AILLE £5.50
Garlic bread 🟡

PAIN £3.50 **GLUTEN FREE £4.50**
Sourdough bread & Brittany salted butter 🟢

POISSONS & LÉGUMES

CABILLAUD £24
Cod tournedos, roasted chervil roots, mustard & basil beurre blanc

RISOTTO £21
Calamari risotto à la Provençale with garlic & tomato

MOULES-FRITES £18.50
Marinières mussels ***(starter size without frites £8.50)***

CHAMPIGNONS DES BOIS £22
Sautéed wood mushrooms vol au vent, comfit garlic & tarragon 🟢

VIANDES

LE BURGER GAZETTE (180grs) £19.50
With Espelette mayo, brie, smoky bacon & red onion, frites

BAVETTE (200grs) £23
Skirt steak & frites
(we recommend this served with our shallots sauce)

Sauces:		
Peppercorn - Béarnaise - Shallots & jus	*Melted Roquefort Slice*	£5 £3.50

LE TARTARE "GAZETTE" £23
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, seasoned at your table

BOUDIN NOIR (From Christian Parra) £24
Roasted black pudding, caramelised apple & Darphin potato, apple & cider sauce

AGNEAU £26
Lamb pencil fillet, roasted "Delica" pumpkin, hazelnut jus

POULET BRETON £19.50
Chicken breast "Brittany corn-fed", roasted in its jus, mash potato

GARNITURES

Frites "GAZETTE" 🔵 £5	*Gratin Dauphinois £6*
Baby Spinach & Garlic 🟡 £5.50	*Green Beans* 🔵 £5
Mixed salad 🟡 £4.50	*Green Lettuce Salad* 🟡 £4
Buttered Mash Potato £4.50	

Our kitchen works with fresh, seasonal produce; availability may vary throughout the day.
All sauces and stocks are prepared in-house.

For allergen support, please speak to a member of our team.
Vegetarian & Vegan Guide:
🟢 *Vegetarian* 🔵 *Vegan* 🟡 *Vegan-adaptable (ask for advice)*
Most dishes are naturally gluten-free—your server will happily confirm.

A discretionary 12.5% service charge is added to your bill.
Prices include VAT at 20%.

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COMMING UP IN DECEMBER
BLACK TRUFFLE



BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

CROQUES **£10.50** *Croque-Monsieur* **£11.50** *Croque-Madame*

CHAMPIGNON **£9.50**
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines

NAUGHTY BENEDICTE **£12.50**
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: (SELECT 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

SWEET BRUNCH

CRÊPES **£5.50**
Lemon & sugar / Nutella

LA MADELEINE GAZETTE **£2.20 each** (min order 2)
Large Madeleine "cooked now" with honey or chocolate sauce

VIENNOISERIE **£2.50**
Freshly baked Croissant / Pain au chocolat

BAGUETTE **£3.50**
Baguette, "homemade" jam, salted butter
Make it gluten-free – please tell your waiter

FRUITS & VEG SMOOTHIES

Recipes cannot be amended ***£8.50 each***

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 **£6.50**
Orange / Apple / Carrot

SHAKES **£9.50**
Vanilla/ Chocolate / Strawberry

SIDES & EXTRAS:

Smoked salmon	£5	*Avocado*	£3.20
Grilled bacon	£2.50	*Mushroom*	£3.50
Grilled tartines	£1.50	*Extra egg*	£1.50

Baby Spinach & Garlic £5.50

DESSERTS

LA MADELEINE GAZETTE **£2.20 EACH** (MIN ORDER 2)
Large Madeleine "cooked now" with honey or chocolate sauce.
Allow approx 10 minutes

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

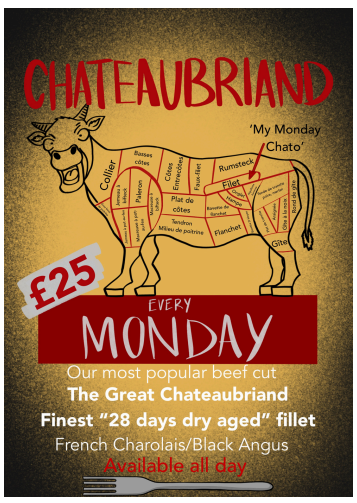
PETIT POT **£8.5**
Chocolate pot & freshly cooked mini madeleines.
Allow approx 10 minutes

CHOCOLAT LIÉGEOIS **£7.5**
Chocolate ice-cream, Chantilly & chocolate sauce

CAFE LIÉGEOIS **£7.5**
Coffee ice-cream, Chantilly & fresh espresso shot

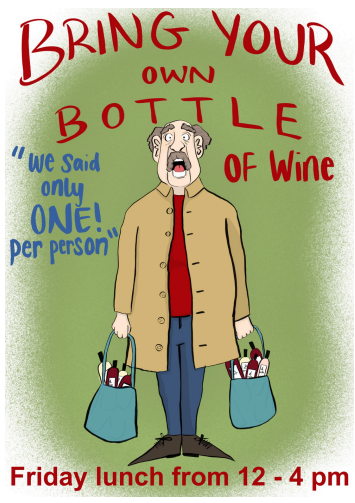
FROMAGES £17

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









THE WEEKLY RITUALS

Our weekly rituals sit alongside a variety of food events throughout the year, celebrating French regions, specialties, and exceptional products. Join us every weekday lunchtime for **PETIT LUNCH AT GAZETTE**, *our fast and competitively priced lunch offer.*