



SUD

The famous
BOUILLABAISSE

“Marseille” Style Bouillabaisse with plenty of fish, sea bass, mullet, scallops, mussels, calamari, saffron potatoes, rouille & croutons, with lots of sunshine

£30

APERITIF MAISON

GAZETTE TROPICS

Rum, pineapple, lime & mint 8.5

Chefs Specials

STARTER

CREVETTES ROSES

Pink prawns cooked on the boat, mayo £16

MAIN COURSE

NIÇOISE

Seared tuna “Niçoise”, potato, green bean salad, anchovies, hard boiled egg, tomato, & black olive dressing £24

ENTRÉES

CHARCUTERIE	£10.5
Saucissons & sausages	
PATÉ DE CAMPAGNE	£9.5
Country “paté”, onion & grenadine marmalade	
LES 12 ESCARGOTS	£16
12 Snails platter with garlic butter & aromatic juice	
SOUPE À L’OIGNON	£9.5
Onion soup with Emmental ●	
HUITRE	£3.5 per oyster
Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	
POULPE	£16
Grilled Octopus, potato, red onion & smoked mackerel salad, avruga caviar	
ARTICHAUT	
Artichoke from Brittany, herbs & shallots dressing ●	£15
LA CAESAR	£12
Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £15)	
CROTTIN CHAUD	£11
“Crottin” goat cheese tartine, grilled courgette, honey & mix leaves ●	
AIL	£5.5
Garlic bread ●	
OLIVES	£5.5
“Petits Lucques” ●	
PAIN	£3.5
Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	

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%

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VIANDES

Le BURGER GAZETTE (180grs)	£19.5
With espelette-mayo, brie, smokey bacon & red onion, frites	
BAVETTE (200 grs)	£22
Skirt steak & frites (we recommend this served with our shallots sauce)	
CHATEAUBRIAND (250/500 grs)	£32/pers
Fillet cut & frites (For 1 or 2)	
Sauces	
Melted Roquefort Slice	£6
Peppercorn sauce / Béarnaise / Shallots & jus	£3.5
LE TARTARE “GAZETTE”	£24
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	
BOUDIN NOIR (From Christian Parra)	£23
Roasted black pudding, red pepper & onions marmalade, Espelette, potato crisp & quail eggs salad	
AGNEAU	£25
Rump of lamb roasted with confit garlic, ratatouille & rosemary	
CANARD	£26
Breast of duck, “à l’orange”, Darphin potato & baby spinach	
POULET BRETON	£19.5
Chicken breast “Brittany cornfed”, roasted in its jus, mash potato	

POISSONS & LÉGUMES

CABILLAUD	£23
Cod tournedos, braised Heritage carrots, carrots purée, cumin & butter sauce	
RISOTTO	£22
Calamari risotto “à la provençale” with garlic & tomato	
MOULES-FRITES	£21
Marinières mussels (Starter size £8.5 without frites)	
CHOU-FLEUR	£19
Roasted cauliflower, sautéed wild mushrooms, roasted garlic & parmesan cream ●	
TARTE TOMATE	£19.5
Tomato & mustard tart, basil dressing, mixed leaves ●	
Garnitures	
Frites “GAZETTE” ●	£5
Gratin Dauphinois to share	£9.5
Baby Spinach & Garlic ●	£5.5
Green Beans ●	£5
Mixed salad ●	£4.5
Buttered Mash Potato	£4.5
Green Lettuce Salad ●	£4

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

Petit déjeuner

FULL FRENCH		£16.5	
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom			
CROQUES			
Croque-Monsieur	£12	Croque-Madame	£13
CHAMPIGNON		£11.5	
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines			
NAUGHTY BENEDICTE		£14.5	
Poached eggs, smoky bacon, hollandaise, grilled tartines			
ROYALE SALMON		£15	
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	

les cocottes

COCOTTE MEURETTE	£12
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
COCOTTE CHORIZO	£12
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan	
COCOTTE HADDOCK	£14
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion	

Sides & Extras:

Smoked salmon	£7	Avocado	£3.5	Extra egg	£1.8
Grilled bacon	£3.5	Mushroom	£4		
Grilled tartines	£2.5	Baby Spinach & Garlic	£5.5		

SWEET BRUNCH

CRÊPES	£5.5
Lemon & sugar / Nutella	
LA MADELEINE GAZETTE	£2 each
Large Madeleine “cooked now” served with honey or chocolate sauce	
VIENNOISERIE	£2.8
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, “homemade” jam, salted butter	

Make it gluten free, tell your waiter

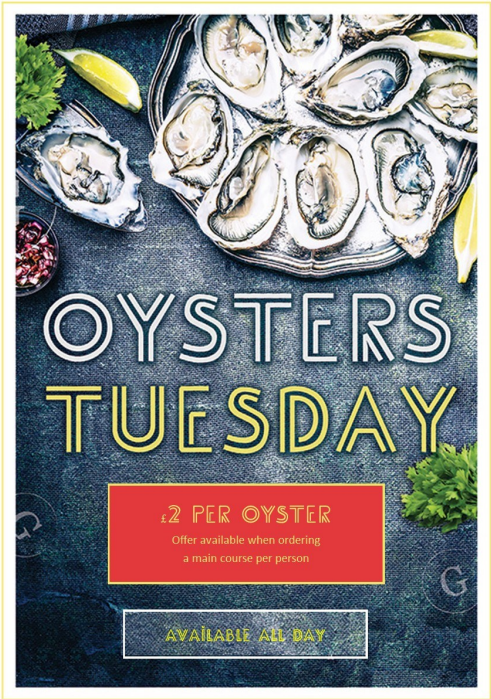


The weekly rituals

Our Monday to Wednesday weekly rituals come in addition to plenty of various food event through the year during which we celebrate French regions & specialities, or simply amazing products.

Visit us every weekday lunch time for the “PETIT LUNCH AT GAZETTE” , our fast & competitive lunch deal.

Follow us on social media & register to our newsletter



In SEPTEMBER

CASSOULET

If you’re looking for the perfect food before going back to the office, GAZETTE has the ideal comfort dish. A cassoulet like no other with all the nice cuts, confit duck, sausages etc, and made with the famous “coco Paimpolais” bean

You can also expect some variation on the theme, follow our social media to keep in



LA PETITE HISTOIRE

GAZETTE is a French story made possible by the opportunities of a great city.

French born Chef Pascal & Maitre d’ Walter met working in the London restaurant world more than 20 years ago. Having worked for the best chefs, they craved a rural French brasserie, a village café in the heart of London’s busy quarters.

From the likes of Michel Rostang, Alain Ducasse and other mentors, they kept the rigor, respect for ingredients and pride of the terroirs to create a relaxed environment celebrating fun around the act of eating, the excitement for food discovery and being together around a garnished table, often in pure simplicity.

Everything on our menu is produced in our kitchens by London chefs from around the world. Chef Pascal takes pride and time in sourcing the best possible ingredients through suppliers that have followed him for many years.

Training takes a large part of our time, therefore our teams are made of real professionals as well as eager beginners, to whom we hope to transmit our passion for this industry, now more than ever.