

APERITIF MAISON LE COLLINS DE MONSIEUR BUSTA

A Spring gin cocktail with touches of elderflower & rosemary £9.5



FROG LEGS

WHO SAID ONLY THE FRENCH EAT FROG LEGS!!!!

Enjoy the traditional

"Frog legs casserole à la Provençale"

Petite Marmite (100 Grs)

£12

Grande marmite (200 Grs with frites) £23

Claim your unique & priceless approval certificate signed by GAZETTE



£9

ENTRÉES

CHARCUTERIE
Saucissons & sausages

PATÉ DE CAMPAGNE £8.5

Country "paté", onion & grenadine marmalade

LES 12 ESCARGOTS £14

12 Snails platter with garlic butter & aromatic juice

SOUPE À L'OIGNON £8

Onion soup with Emmental

HUITRE £3.2 per oyster

Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)

POULPE £1

Grilled octopus, soya, lime & sesame, crispy vegetables roll, sweet & spicy

mayo

ASPERGES VERTES £15

Grilled & raw asparagus salad, roquefort cream, hazelnuts, radish

LA CAESAR £8.5

Baby cos lettuce, anchovy, croutons, parmesan & poached egg ● (Add chicken £12)

CROTTIN CHAUD £10

"Crottin" goat cheese tartine, grilled courgette, honey & mix leaves •

AIL £5.5

Garlic bread

OLIVES £5

"Petits Lucques"

PAIN £3

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

<u>VEG "dot" guidance:</u> ● Veg ■ Vegan ■ Veganable (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

Our Beef is a breed of French Charolais & Black Angus, 100% grass fed, it is naturally reared in

Surrey & aged for 28 days.

A 12.5% discretionary service charge Applies
Pricing includes VAT at 20%











Chefs Specials

STARTER

SOUPE DE POISSON

Traditional fish soup, rouille, Emmental & croutons £12

MAIN COURSE

ROGNON DE VEAU

Roasted veal kidney, smoked bacon sauce pan fried cabbage £23

VIANDES

Le BURGER GAZETTE (180grs) £16.5 With espelette-mayo, brie, smokey bacon & red onion, frites

BAVETTE (200 grs) £18

Skirt steak & frites (we recommend this served with our shallots sauce)

GRANDE BAVETTE (300 grs) £26

Skirt steak topped with roasted nutty crust & parmesan, served with frites

CHATEAUBRIAND (250/500 grs)

£29/pers

Fillet cut & frites (For 1 or 2)

S A U C E S Melted Roquefort Slice £5

Peppercorn sauce / Béarnaise / Shallots & jus £3.5

LE TARTARE "GAZETTE"

£19.5

Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table

Lamb pencil fillet, dry fruits & nuts, roasted aubergine & herbs,

couscous

CAILLE FARCIE

£21

Roasted quail stuffed with wood mushrooms, crushed purple potatoes, morel mushroom sauce

POULET BRETON £18

Chicken breast "Brittany cornfed", roasted in its jus, mash potato

POISSONS & LÉGUMES

DORADE £19
Seabream fillet, heritage carrots, orange & mustard jus

RISOTTO £18

Calamari risotto "à la provençale" with garlic & tomato

MOULES-FRITES £16

Marinières mussels (Starter size £8.5 without frites)

RISOTTO £16

Green peas risotto, parmesan shavings, pea shoot •

TARTE TOMATE £16

Tomato & mustard tart, basil dressing, mixed leaves •

GARNITURES

Frites "GAZETTE" • £4 Gratin Dauphinois to share £9.5
Baby Spinach & Garlic • £4.5 Green Beans • £4
Mixed salad • £4 Buttered Mash Potato £4

Green Lettuce Salad •

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM

PETIT DÉJEUNER

FULL FRENCH £12.5 Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom

CROQUES

Croque-Monsieur £9 Croque-Madame £9.5
CHAMPIGNON £9.5

Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartings

grilled tartines

grilled tartines

NAUGHTY BENEDICTE £10.5

Poached eggs, smoky bacon, hollandaise, grilled tartines

ROYALE SALMON £11
Poached eggs, smoked salmon, Hollandaise with Espelette pepper,

OMELETTE £8.5

Omelette & baby leaves

LES COCOTTES

COCOTTE MEURETTE £9.5
Fried eggs & toast garnished with pancetta & mushroom in red wine

COCOTTE CHORIZO £9.5

Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan

COCOTTE HADDOCK £10

Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion

Sides & Extras:

Smoked salmon £4.5 Avocado £2.8 Extra egg £1.5

Grilled bacon £2.5 Mushroom £3.5

Grilled tartines £1.5 Baby Spinach & Garlic £4

SWEET BRUNCH

CRÊPES £5.5

Lemon & sugar / Nutella

LA MADELEINE GAZETTE £1.8 each Large Madeleine "cooked now" served with honey or chocolate sauce

Large Madelettie Cooked flow Served with flottey of Chocolate Sauce

VIENNOISERIE
Freshly baked Croissant / Pain au chocolat

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BAGUETTE
Baguette, "homemade" jam, salted butter

Make it gluten free, tell your waiter



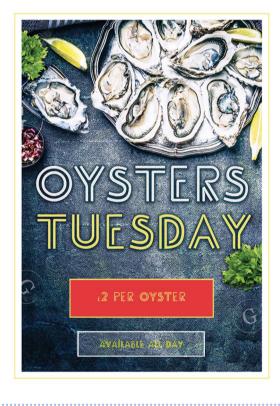
THE WEEKLY RITUALS

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









LA PETITE HISTOIRE

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

£2.2

£3.5

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.