

CHARCUTERIE

All served with one basket of bread.

CHARCUTERIE	9
Saucissons & sausages	
MOUSSE DE VOLAILLE	7.5
Chicken liver & foie gras parfait , grilled tartine	
RILLETES DE CANARD	8.5
Duck rillettes, grilled tartine & condiment	
TERRINE DE FOIE GRAS	12
Terrine of duck foie gras & apple, apple purée, lemon jelly	
PATÉ DE CAMPAGNE	8
Country “paté”, onion & grenadine marmalade	

PLATEAU GAZETTE 25

A large selection of charcuteries, homemade terrines & condiments to share

ENTRÉES

HUITRE	2.5 per oyster
Maldon oysters, red wine vinegar & lemon	(minimum 3 pcs)
POULPE	12
Grilled Octopus, lime & ink, warm “petit pain” & seaweed	
CRABE	11
Crab millefeuille, salted biscuit, pink & buddha lemon	
OS	9
Roasted bone marrow, parsley & croutons	(May take longer)
FOIE GRAS CHAUD	14
Seared hot foie gras, sauerkraut « sautée », smoked pancetta & juniper sauce	
SALADE DE HOMARD	24
Lobster salad with “vitelotte” potato & lobster bisque vinaigrette, fennel & radish salad	
LA CAESAR	7.5
Baby cos lettuce, anchovy, croutons, parmesan & poached egg	(Add chicken 9.5)
CROTTIN DE CHÈVRE	8.5
Crispy goat cheese “bonbon”, mix-veg & sesame	
AIL	4
Garlic bread	
OLIVES	3.5
“Petits Lucques”	
PAIN	2.5
Sourdough bread & Brittany salted butter	
GF	4
Gluten free “boules” & olive oil	



APERITIF

LE SPRITZ OULALA

St-Germain, elderflower, mint, sparkling wine & soda water 8.5

LES CLASSIQUES DE GAZETTE

LES 12 ESCARGOTS	9.5
12 Snails platter with garlic butter & aromatic juice	
CUISSES DE GRENOUILLE	12/20
Frogs legs, garlic purée & parsley sauce	
SOUPE À L’OIGNON	6.5
Onion soup with Emmenthal	
LE TARTARE “GAZETTE”	
Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers	
-Spiced at your table-	
Starter 9.5 (with green salad)	Main course 19 (with frites)
MOULES-FRITES	15
Marinières mussels	(Starter size 8 without frites)
POULET BRETON	17
Chicken breast, roasted in its jus, mash potato	

POISSONS

MAIGRE	18
Stone bass, razor clams & orzo pasta, saffron “minestrone”	
THON	22
Seared tuna, heirloom tomato & courgette salsa, pickled red onion, mix baby leaves.	
RISOTTO	16
Calamari risotto “à la provençale” with garlic & tomato	

LÉGUMES

AUBERGINE	16
Aubergine confit, avocado purée, vegetables chutney with curcuma	
RISOTTO CHAMPIGNONS	17
Wood mushrooms risotto	
TARTE TOMATE	15
Tomato & mustard tart, basil dressing, mixed leaves	

VIANDES

Le BURGER GAZETTE (200 grs)	15
With espelette-mayo, brie, smokey bacon & red onion, frites	
BAVETTE (200 grs)	17
Skirt steak & frites (we recommend this served with our shallots sauce)	
ENTRECÔTE (200 grs)	23
Ribeye Steak & frites	
CHATEAUBRIAND (250/500 grs)	28/pers
Fillet cut & frites (For 1 or 2)	
Our Beef is a breed of French Charolais & Black Angus, 100% grass fed, it is naturally reared in Surrey & aged for 28 days.	

T O P S

S A U C E S

Foie gras Slice (simply seared)	10	Peppercorn sauce	2.5
Melted Roquefort Slice	4.5	Béarnaise sauce	2.5
Bone marrow	4.5	Shallots & jus	2.5
		« Café de Paris » butter	2.5

All our sauces & stocks are made in our kitchen

COCHON	18
“Old spot” pork belly, poached then seared, sautéed Granny Smith & potato with seaweed, black pudding	
CANARD	19
Duck magret, spices & honey, carrots purée, baby vegetables	
FOIE DE VEAU	19
Calves liver, roasted green asparagus, “Café de Paris” butter	

G A R N I T U R E S

Frites “GAZETTE”	4	Gratin Dauphinois	5
Baby Spinach & Garlic	4	Green Beans	4
Buttered Mash Potato	4	Mixed salad	4
Provençal Garlic Tomato	4	Green Lettuce Salad	3
		Lobster macaroni	9

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 Veganable (Seek advice)



The majority of our food is **Gluten Free**, simply double check your order with your waiter. Gluten free bread is available as an accompaniment.

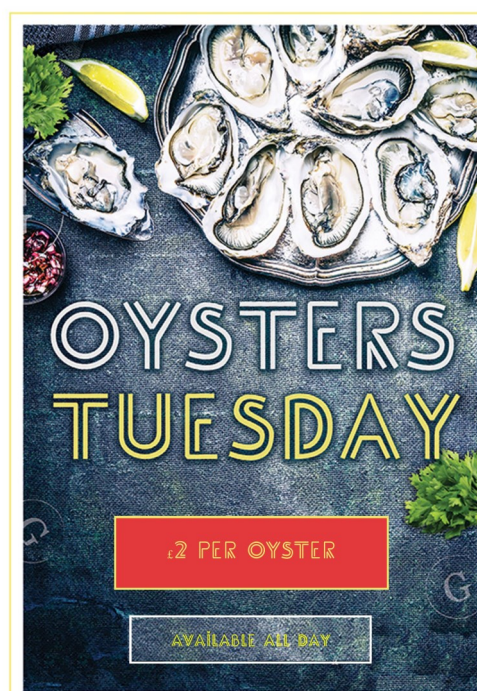
A 12.5% discretionary service charge Applies



## THE WEEKLY RITUALS

Our Monday to Thursday weekly rituals come in addition to about 20 various food event through the year, during which we celebrate French regions & specialties, or simply amazing products.

Follow us and register to our newsletter to be kept in the loop.



## 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.