



APERITIF MAISON
THE FROG SLIPPER

MIDORI, COINTREAU, LEMON MARTINI £8.5

ENTRÉES

Table listing appetizers such as Charcuterie, Paté de Campagne, Les 12 Escargots, Soupe à l'Oignon, Asperges Blanches, La Caesar, Crottin Chaud, Ail, Olives, and Pain with prices.

FROMAGES

Platter of cheeses from the Terroirs of France served with baguette & condiments £12

DESSERTS

Table listing desserts such as La Madeleine Gazette, T-Breizh, Petit Pot, La Fameuse Tarte Fine, La Brûlée, Crêpes, Chocolat Liégeois, and Café Liégeois with prices.

SWEET WINES

SERVED IN 100ML GLASS OR BOTTLES

Table listing sweet wines: Parfum d'Automne, Monbazillac, Sauternes, and Jurançon with prices.

VIANDES

Table listing meat dishes: Le Burger Gazette and Bavette with prices.

SAUCES

Table listing sauces and other dishes: Melted Roquefort Slice, Peppercorn sauce, Le Tartare 'GAZETTE', Boudin Noir, Travers de Porcelet, and Poulet Breton with prices.

POISSONS & LÉGUMES

Table listing fish and vegetable dishes: Lotte, Risotto, Moules-Frites, and another Risotto with prices.

GARNITURES

Table listing garnishes: Frites 'GAZETTE', Baby Spinach & Garlic, Mixed salad, Green Lettuce Salad, Gratin Dauphinois to share, Green Beans, and Buttered Mash Potato with prices.

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable.

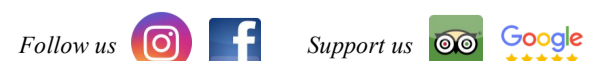
Our allergen menu is available to assist your choices safely. Ask any of us

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. 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%



BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

CROQUES			
Croque-Monsieur	£10.5	Croque-Madame	£11.5
CHAMPIGNON			
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines	£9.5		
NAUGHTY BENEDICTE			
Poached eggs, smoky bacon, hollandaise, grilled tartines	£12.5		
ROYALE SALMON			
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines	£13		
OMELETTE			
Omelette & baby leaves with: (PICK 2)	£12		
Emmenthal	Ham	Goat cheese	Herbs
Smoked salmon	Mushroom	Baby Spinach	
COCOTTE MEURETTE			
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	£10		

Sides & Extras:

Smoked salmon	£5	Avocado	£3.2	Extra egg	£1.5
Grilled bacon	£2.5	Mushroom	£3.5		
Grilled tartines	£1.5	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	£2.5
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, "homemade" jam, salted butter	

Make it gluten free, tell your waiter



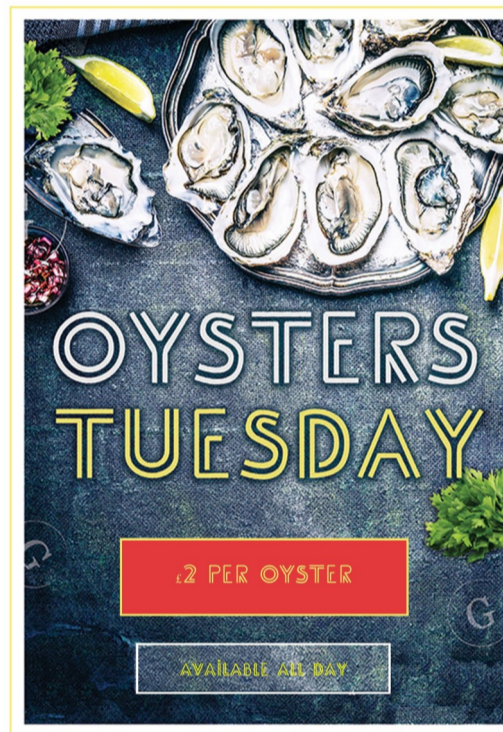
Coming up (slowly) in May

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



-Look into my eyes - look into my eyes-

S N A I L S

GET SNAILED AT GAZETTE



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.