



APERITIF MAISON

MAURESQUE

PASTIS WITH A DROP OF ORGEAT SYRUP (the southern France classic) £8

S NAILS a t t i t u d e

ARANCINI

Snails & spinach "Arancini", garlic purée mix leaves & garlic crisps £11

TARTE

Snails & oysters mushrooms fricassée, "persillade" tarte fine £19

Chefs Specials

STARTER

SAUMON

Salmon tartar, mustard, basil, olive oil mix leaves & rye crisp £12

MAIN COURSE

TOMATE FARCIE

Bull heart tomato, stuffed with pork & mushrooms, buttered leek & red onion £18

ENTRÉES

Table listing various appetizers (Entrées) such as Charcuterie, Paté de Campagne, Les 12 Escargots, Soupe à l'Oignon, Huitre, Poulpe, Grosses Crevettes, La Caesar, Crottin Chaud, Ail, Olives, and Pain with their respective prices and descriptions.

VIANDES

Table listing various meat dishes (Viandes) such as Le Burger Gazette, Bavette, Grande Bavette, Chateaubriand, Saucers, Le Tartare "Gazette", Rognon de Veau, Canard, and Poulet Breton with their prices and descriptions.

POISSONS & LÉGUMES

Table listing various fish and vegetable dishes (Poissons & Légumes) such as Thon, Risotto, Moules-Frites, and Tarte Tomate with their prices and descriptions.

GARNITURES

Table listing various garnishes (Garnitures) such as Frites "Gazette", Baby Spinach & Garlic, Mixed salad, Green Lettuce Salad, Gratin Dauphinois to share, Green Beans, and Buttered Mash Potato with their 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, 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%

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 tartines	
NAUGHTY BENEDICTE	£10.5
Poached eggs, smoky bacon, hollandaise, grilled tartines	
ROYALE SALMON	£11
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines	
OMELETTE	£8.5
Omelette & baby leaves	

LES COCOTTES

COCOTTE MEURETTE	£9.5
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
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	
VIENNOISERIE	£2.2
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	£3.5
Baguette, "homemade" jam, salted butter	

Make it gluten free, tell your waiter

COMING UP IN JUNE

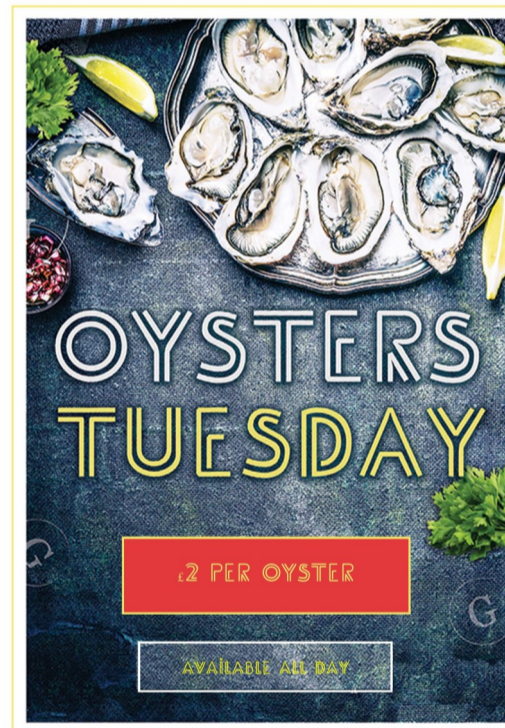


THE WEEKLY RITUALS

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.

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.