

APERITIF MAISON **MAURESQUE**

PASTIS WITH A DROP OF ORGEAT SYRUP (the southern France classic) ${\tt £8}$



ARANCINI

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

TARTE

Snails & oysters mushrooms fricassée, "persillade" tarte fine

ENTRÉES

CHARCUTERIE Saucissons & sausages	£9
PATÉ DE CAMPAGNE Country "paté", onion & grenadine marmalade	£8.5
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£14
SOUPE À L'OIGNON Onion soup with Emmental	£8
HUITRE Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)	£3.2 per oyster
POULPE Octopus carpaccio, citrus & lamb lettuce, lemon dressing	£15
GROSSES CREVETTES Spicy Tiger Prawns, soya & sesame, grilled courgette, srirad	£16 cha mayo
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan & poached	£8.5 egg • (Add chicken £12)
CROTTIN CHAUD "Crottin" goat cheese tartine, grilled courgette, honey & m	£10 ix leaves •
AIL Garlic bread •	£5.5
OLIVES "Petits Lucques" •	£5
PAIN Sourdough bread & Brittany salted butter • (Gluten free £4.5)	£3

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:

VegVegan

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

SAUMON

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

MAIN COURSE

POULET BRETON

Mixed salad •

Green Lettuce Salad •

TOMATE FARCIE

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

VIANDES

Le BURGER GAZETTE (180grs) With espelette-mayo, brie, smokey bacon & red onion, frite	£16.5 :S
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£18
GRANDE BAVETTE (300 grs) Skirt steak topped with roasted nutty crust & parmesan, sewith frites	£26 rved
CHATEAUBRIAND (250/500 grs) Fillet cut & frites (For 1 or 2)	£29/pers
S A U C E S Melted Roquefort Slice Peppercorn sauce / Béarnaise / Shallots & ju	
LE TARTARE "GAZETTE" Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onio capers, frites, spiced at your table	£19.5 n &
ROGNON DE VEAU Roasted veal kidney, smoked bacon sauce, pan fried cabbag	£23 ge
CANARD Roasted duck magret, blueberries sauce, sauteed bulgur, capurée	£25 rrot

POISSONS & LÉGUMES

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

THON £22 Seared tuna, sweet potato & fresh seaweed compote, lemon & seaweed tartar dressing				
RISOTTO Calamari risotto "à la	proven	çale" with garlic & tomato	£18	
MOULES-FRITES Marinières mussels (s	tarter size :	E8.5 without frites)	£16	
RISOTTO Green peas risotto, parmesan shavings, pea shoot •				
TARTE TOMATE Tomato & mustard ta	ırt, basi	I dressing, mixed leaves •	£16	
GARNITURES				
Frites "GAZETTE"	£4	Gratin Dauphinois to share	£9.5	
Baby Spinach & Garlic •	£4.5	Green Beans •	£4	

Buttered Mash Potato

£4

£4

RREAKFAST & RRUNCH

- 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,

OMELETTE £8.5

Omelette & baby leaves

grilled tartines

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



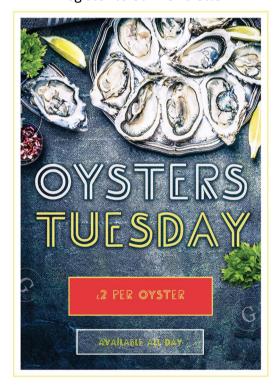


THE WEEKLY RITUALS

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.