



F R O M A G E S

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

D E S S E R T S

LA MADELEINE GAZETTE (Allow approx 10 minutes) £1.8 EACH

Large Madeleine "cooked now" with honey or chocolate

SAUCE (Minimum 2, we recommend 3, or more if you want to share)

SOUFFLÉ CUIT LE TEMPS QU'IL FAUT (ALLOW APPROX 15 MINUTES) £9.5

Chocolate soufflé cooked with patience

T-BREIZH £7

"Fromage frais", pears with salted butter caramel, sablé & chantilly

PETIT POT (Allow approx 10 minutes) £8.5

chocolate pot & freshly cooked mini madeleines

LA FAMEUSE TARTE FINE £9.5

Thin apple tart cooked "upside down", vanilla ice-cream

LA BRÛLÉE £8

Classic crème brûlée

CRÊPES £5.5

Lemon & sugar / Nutella

"HUUUUUUMMMMMMM" BY GAZETTE £7.5

Meringue, crushed strawberry, Chantilly, lemon sorbet

CHOCOLAT LIÉGEOIS £7.5

Chocolate ice-cream, Chantilly & chocolate sauce

CAFE LIÉGEOIS £7.5

Coffee ice-cream, Chantilly & fresh espresso shot

S W E E T W I N E S

SERVED IN 100ML GLASS OR BOTTLES

PARFUM D'AUTOMNE, VILLA BRICHOT, GASCOGNE £7

MONBAZILLAC, DOMAINE DE L'ANCIENNE CURE £8

SAUTERNES, CHÂTEAU LES MINGETS £12

JURANÇON LA MAGENDIA, CLOS LAPEYRE £12

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DESSERT COCKTAILS

MADELEINE MARTINI	£11
AMARETTO, COINTREAU, PINEAPPLE JUICE & MADELEINE CRUMBS	
ESPRESSO MARTINI	£11
VODKA ABSOLUT BLUE, KAHLÚA, ESPRESSO SHOT & VANILLA SYRUP	
TIRAMISU MARTINI	£11
VODKA ABSOLUT BLUE, KAHLÚA, CACAO LIQUOR, CREAM & VANILLA SYRUP	
SLOW DEATH BY CHOCOLATE	£12
BAILEYS, CHOCOLATE & VANILLA ICE-CREAM, FRESH MINT, CHOCOLATE COOKIES	
IRISH COFFEE	£13
JAMESON, SHOT OF ESPRESSO & CREAM	



DIGESTIFS

COGNAC MARTEL	VS	£9
COGNAC MAXIM TRIJOL	X.O	£25
ARMAGNAC, BARON DE SIGOGNAC	VS	£10
CALVADOS CHÂTEAU DU BREUIL		£9.5
LAPHROIG	10YO	£13
GLENLIVET	12YO	£12
LAGAVULIN	16YO	£15
EAU DE VIE - FRAMBOISE / POIRE		£12
« CHICHIPANPAN » GAZETTE'S HOUSE LIQUEUR		£8
DOW'S FINE RUBY		£8.5
DOW'S FINE TAWNY		£8.5
DOW'S LATE BOTTLED VINTAGE		£11

(SPIRITS SERVED IN 50 ML / PORTS IN 100ML)