



RAW



- SARDINE FUMÉE

£13.5

Smoked Japanese sardine, avocado, yuzu & watercress
- HERITAGE

£11

Heirloom tomato tartar, feta, red onion & caper berry
- ITALIE

£11/ 21

Hand cut beef tartare , basil, parmesan & cashew nuts, balsamic, olive oil & tomato flakes
- LE TARTARE “GAZETTE”

£21

Hand cut beef tartare (Skirt & Fillet), with gherkins, parsley, onion & capers, frites
- TARTARE “FLAVOURS OF ASIA”

£22

Beef, oysters, ginger, lime, sesame , oyster sauce mayo & coriander

APERITIF MAISON

BASIL INSTINCT

Gin, St germain, & basil 8.5

Chefs Specials

STARTER

ARTICHAUT

Artichoke from Brittany, herbs & shallots dressing ● £14

ROGNONS DE LAPIN

Grilled rabbit kidney, raspberry vinegar, parsnips purée & butter sauce £13

MAIN COURSE

NIÇOISE

Seared tuna “Niçoise”, potato, green bean salad, anchovies, hard boiled egg, tomato, & black olive dressing £22

ENTRÉES

- CHARCUTERIE

£9.5

Saucissons & sausages
- PATÉ DE CAMPAGNE

£8.5

Country “paté”, onion & grenadine marmalade
- LES 12 ESCARGOTS

£15

12 Snails platter with garlic butter & aromatic juice
- SOUPE À L’OIGNON

£8.5

Onion soup with Emmental ●
- HUITRE

£3.2 per oyster

Maldon oysters, red wine vinegar & lemon (minimum 3 pcs)
- POULPE

£15

Grilled Octopus, potato, red onion & smoked mackerel salad, avruga caviar
- FOIE GRAS

£16

Foie gras terrine, Romanesco purée, pickled radish & grilled rye bread
- LA CAESAR

£10

Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)
- CROTTIN CHAUD

£10

“Crottin” goat cheese tartine, grilled courgette, honey & mix leaves ●
- AIL

£5.5

Garlic bread ●
- OLIVES

£5

“Petits Lucques” ●
- PAIN

£3.5

Sourdough bread & Brittany salted butter ● (Gluten free £4.5)

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

A 12.5% discretionary service charge applies  
Pricing includes VAT at 20%

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VIANDES

- Le BURGER GAZETTE (180grs)

£18.5

With espelette-mayo, brie, smokey bacon & red onion, frites
- BAVETTE (200 grs)

£21

Skirt steak & frites (we recommend this served with our shallots sauce)
- CHATEAUBRIAND (250/500 grs)

£31/pers

Fillet cut & frites (For 1 or 2)
- S A U C E S

Melted Roquefort Slice

£5

Peppercorn sauce / Béarnaise / Shallots & jus

£3.5
- LE TARTARE “GAZETTE”

£21

Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table
- BOUDIN NOIR (From Christian Parra)

£21

Roasted black pudding, red pepper & onions marmalade, Espelette, potato crisp & quail eggs salad
- AGNEAU

£25

Rump of lamb roasted with confit garlic, ratatouille & rosemary
- CANARD

£26

Breast of duck, “à l’orange”, Darphin potato & baby spinach
- POULET BRETON

£18.5

Chicken breast “Brittany cornfed”, roasted in its jus, mash potato

POISSONS & LÉGUMES

- CABILLAUD

£21

Cod tournedos, braised Heritage carrots, carrots purée, cumin & butter sauce
- RISOTTO

£19.5

Calamari risotto “à la provençale” with garlic & tomato
- MOULES-FRITES

£17.5

Marinières mussels (Starter size £8.5 without frites)
- CHOUX FLEUR

£19

Roasted cauliflower, sautéed wild mushrooms, roasted garlic & parmesan cream ●
- TARTE TOMATE

£18

Tomato & mustard tart, basil dressing, mixed leaves ●

G A R N I T U R E S

- Frites “GAZETTE” ●

£5

Gratin Dauphinois to share

£9.5
- Baby Spinach & Garlic ●

£5.5

Green Beans ●

£5
- Mixed salad ●

£4.5

Buttered Mash Potato

£4.5
- Green Lettuce Salad ●

£4

BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

FULL FRENCH	£14.5
Ham & cheese omelette, grilled bacon, toasted brie baguette, sautéed potato with tomato & mushroom	
CROQUES	
Croque-Monsieur	£10.5
Croque-Madame	£11.5
CHAMPIGNON	£9.5
Poached eggs, creamy mushrooms, pumpkin seed & fried onions, grilled tartines	
NAUGHTY BENEDICTE	£12.5
Poached eggs, smoky bacon, hollandaise, grilled tartines	
ROYALE SALMON	£13
Poached eggs, smoked salmon, Hollandaise with Espelette pepper, grilled tartines	
OMELETTE	£12
Omelette & baby leaves with: (PICK 2)	
Emmenthal	Ham
Goat cheese	Herbs
Smoked salmon	Mushroom
Baby Spinach	

LES COCOTTES

COCOTTE MEURETTE	£10
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
COCOTTE CHORIZO	£10
Fried eggs & toast garnished with roasted avocado, chorizo, tomato & parmesan	
COCOTTE HADDOCK	£11.5
Fried eggs, creamy smoked haddock, cheesy potato sauce & red onion	

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



THE BIG  
**BASTILLE**  
WEEKEND KERMESS

- We will celebrate on Sunday 13th -

Join us in our Battersea restaurant for a Sunday by the river with festivities, accordion musette dance, kids games, grass pétanque & barbecue.

**A day of “joie de vivre”**

Book your family spot now

All enquiries: [francois@gazettebrasserie.co.uk](mailto:francois@gazettebrasserie.co.uk)

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



SUNDAY

- COMING UP IN AUGUST -

THE FAMOUS  
BOUILLABAISSE

“Marseille” Style  
Bouillabaisse with plenty  
of fish, sunshine  
& chilled rosé



CHATEAUBRIAND




£22

EVERY MONDAY

OUR MOST POPULAR BEEF CUT  
THE GREAT CHATEAUBRIAND  
FINEST “28 DAYS DRY AGED” FILLET  
FRENCH CHAROLAIS/BLACK ANGUS

AVAILABLE ALL DAY



OYSTERS  
TUESDAY

£2 PER OYSTER

Offer available when ordering  
a main course per person

AVAILABLE ALL DAY



KILO

MOULES CHALLENGE

£13

Marinières

Poulette (jardinière)

roquefort

chorizo

1 KILO OF MUSSELS  
SERVED WITH GAZETTE'S  
HAND CUT/COOKED TWICE FRITES

every  
Wednesday



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.