



APERITIF MAISON

## BASIC INSTINCT

Gin, St germain, & basil 8.5

## ENTRÉES

CHARCUTERIE Saucissons & sausages	£9.5
PATÉ DE CAMPAGNE Country “paté”, onion & grenadine marmalade	£8.5
LES 12 ESCARGOTS 12 Snails platter with garlic butter & aromatic juice	£15
SOUPE À L’OIGNON Onion soup with Emmental ●	£8.5
FOIE GRAS Foie gras terrine, Romanesco purée, pickled radish & grilled rye bread	£16
LA CAESAR Baby cos lettuce, anchovy, croutons, parmesan & poached egg (Add chicken £13)	£10
CROTTIN CHAUD “Crottin” goat cheese tartine, grilled courgette, honey & mix leaves ●	£10
AIL Garlic bread ●	£5.5
OLIVES “Petits Lucques” ●	£5
PAIN Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

## FROMAGES

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

## DESSERTS

LA MADELEINE GAZETTE (Allow approx 10 minutes) Large Madeleine “cooked now” with honey or chocolate sauce (Minimum 2, we recommend 3, or more if you want to share)	£2 EACH
T-BREIZH “Fromage frais”, pears with salted butter caramel, sablé & chantilly	£7
PETIT POT (Allow approx 10 minutes) chocolate pot & <u>freshly cooked</u> mini madeleines	£8.5
LA FAMEUSE TARTE FINE Thin apple tart cooked “upside down”, vanilla ice-cream	£9.5
LA BRÛLÉE Classic crème brûlée	£8
CRÊPES Lemon & sugar / Nutella	£5.5
CHOCOLAT LIÉGEOIS Chocolate ice-cream, Chantilly & chocolate sauce	£7.5
CAFE LIÉGEOIS Coffee ice-cream, Chantilly & fresh espresso shot	£7.5

## SWEET WINES

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

## VIANDES

Le BURGER GAZETTE (180grs) With espelette-mayo, brie, smokey bacon & red onion, frites	£18.5
BAVETTE (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£21

## SAUCES

Melted Roquefort Slice	£5
Peppercorn sauce / Béarnaise / Shallots & jus	£3.5

LE TARTARE “GAZETTE” Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£21
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BOUDIN NOIR (From Christian Parra) Roasted black pudding, red pepper & onions marmalade, Espelette, potato crisp & quail eggs salad	£21
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CANARD Roasted breast of duck, “à l’orange”, Darphin potato & baby spinach	£26
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POULET BRETON Chicken breast “Brittany cornfed”, roasted in its jus, mash potato	£18.5
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## POISSONS & LÉGUMES

CABILLAUD Cod tournedos, braised Heritage carrots, carrots purée, cumin & butter sauce	£21
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RISOTTO Calamari risotto “à la provençale” with garlic & tomato	£19.5
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MOULES-FRITES Marinières mussels (Starter size £8.5 without frites)	£17.5
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CHOUX FLEUR Roasted cauliflower, sautéed wild mushrooms, roasted garlic & parmesan cream ●	£18
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## GARNITURES

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		

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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BREAKFAST & BRUNCH

- AVAILABLE BEFORE 3PM -

PETIT DÉJEUNER

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)			
<i>Emmenthal</i>	<i>Ham</i>	<i>Goat cheese</i>	<i>Herbs</i>
<i>Smoked salmon</i>	<i>Mushroom</i>	<i>Baby Spinach</i>	
COCOTTE MEURETTE			£10
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce			

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

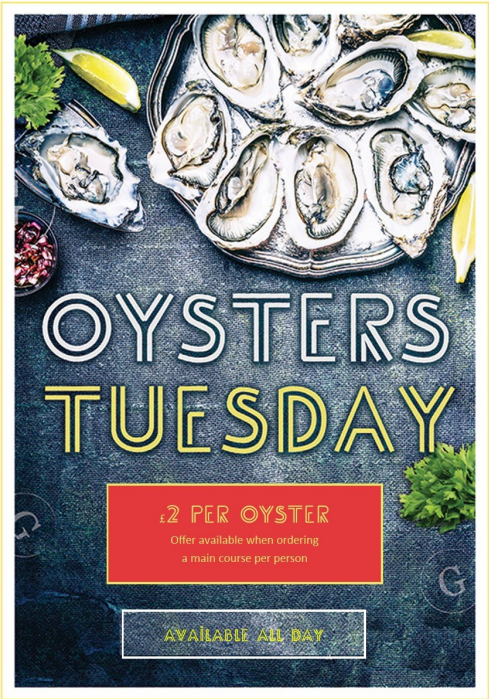
SUD  
- COMING UP IN AUGUST -  
THE FAMOUS  
BOUILLABAISSE

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





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, accordeon 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)



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.