



APERITIF MAISON: SANTA BELLINI £9.5  
Homemade mulled wine syrup & sparkling

STARTERS

VELOUTÉ DE CHAMPIGNONS  
Black truffle & mushroom velouté £17

RISOTTO  
Black truffle risotto £22/£29

MAIN COURSES

BAR AUX TRUFFES  
Seabass, black truffle & port sauce, truffled mash £28

VOLAILLE  
Chicken breast poached “demi deuil”, mix vegetables, black truffle sauce £28

ENTRÉES

<b>CHARCUTERIE</b> Saucissons & sausages	£9.5
<b>PATÉ DE CAMPAGNE</b> Country “paté”, onion & grenadine marmalade	£8.5
<b>LES 12 ESCARGOTS</b> 12 Snails platter with garlic butter & aromatic juice	£15
<b>SOUPE À L’OIGNON</b> Onion soup with Emmental ●	£8.5
<b>HUITRE</b> Brittany oysters “Speciale Cadoret”, red wine vinegar & lemon (mini3 pcs)	£3.2 each
<b>POULPE</b> Sautéed Octopus with lime, carrots purée, braised purple carrots, pickled yellow carrots	£15
<b>GROSSES CREVETTES</b> Sautéed tiger prawns, chicory salad, roquefort & walnuts dressing	£16
<b>LA CAESAR</b> Baby cos lettuce, anchovy, croutons, parmesan, poached egg Add chicken £3)	£10
<b>CROTTIN CHAUD</b> “Crottin” goat cheese tartine, grilled courgette, honey & mix leaves ●	£10
<b>AIL</b> Garlic bread ●	£5.5
<b>OLIVES</b> “Petits Lucques” ●	£5
<b>PAIN</b> Sourdough bread & Brittany salted butter ● (Gluten free £4.5)	£3.5

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%

CHEF’S SPECIALS

STARTER

PERDREAU  
Roasted Partridge, grapes jus, curly salad & straw potatoes  
£14

MAIN COURSE

CHOUX FARCIS  
Stuffed cabbage, pork, red cabbage & dry apricots £21

VIANDES

<b>LE BURGER GAZETTE</b> (180grs) With espelette-mayo, brie, smoky bacon & red onion, frites	£18.5
<b>BAVETTE</b> (200 grs) Skirt steak & frites (we recommend this served with our shallots sauce)	£21
<b>CHATEAUBRIAND</b> (250/500 grs) Fillet cut & frites (For 1 or 2)	£31/per
<b>Sauces:</b> Melted Roquefort Slice Peppercorn sauce / Béarnaise / Shallots & jus	£5 £3.5
<b>LE TARTARE “GAZETTE”</b> Hand cut beef tartare (Skirt & Fillet) with gherkins, parsley, onion & capers, frites, spiced at your table	£21
<b>BOUDIN NOIR</b> (From Christian Parra) Roasted black pudding, caramelised apple & darphin potato, apple & cider sauce	£22
<b>CANARD</b> Roasted breast of duck, Paccheri pasta stuffed with artichoke & foie gras purée, confit garlic jus	£24
<b>BOURGUIGNON</b> Wild boar Bourguignon, bacon, mushrooms & gratin dauphinois	£24
<b>POULET BRETON</b> Chicken breast “Brittany cornfed”, roasted in its jus, mash potato	£18.5

POISSONS & LÉGUMES

<b>BLACK COD</b> Black cod miso, comfit daikon, sautéed pack choy, red spring onion compote	£31
<b>RISOTTO</b> Calamari risotto “à la provençale” with garlic & tomato	£19.5
<b>MOULES-FRITES</b> Marinières mussels (Starter size £8.5 without frites)	£17.5
<b>POTIRON</b> Roasted pumpkin risotto, tarragon mustard cream, parmesan crisps ●	£19
<b>TARTE TOMATE</b> Tomato & mustard tart, basil dressing, mixed leaves ●	£18

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		

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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, 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” 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		

Fruits & Veg smoothies £7.5

(RECIPES CANNOT BE AMENDED)

The Next Morning / Apple, mint, ginger	
Mango-Dragon / Dragon fruit, Pineapple, Mango, Lime & Papaya	
VaVaVoom / Pineapple, Lime, Banana & Blue Spirulina	
Life extension / kale, banana, pineapple, lime & ginger	
Tickly tongue / Blueberries, Strawberries, Cherries, Banana, Acai Berries & Lime	
Matcha Boost / banana, spinach, almond butter, vanilla protein	

Juices & shakes

Freshly squeezed:	Orange / Apple / Carrot	£6.5
Shakes:	Vanilla/ Chocolate / Strawberry	£9.5

COMING UP IN JANUARY

# TARTIFLETTE

What if  
"Reblochon" was  
the simple  
answer to all  
our problems

made with Ratte Potatoes, Bacon & “Reblochon de Savoie” cheese  
Order as a starter to share or as a main course





CHATEAUBRIAND




EVERY MONDAY

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

AVAILABLE ALL DAY

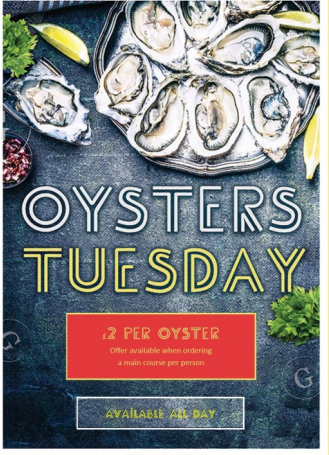
£25



OYSTERS  
TUESDAY

12 PER OYSTER  
Offer available when ordering  
a main course per person

AVAILABLE ALL DAY





MOULES  
1 KILO CHALLENGE

FOUILLETTE (CREAM)  
MARINIÈRES  
MOUSQUET  
CHORIZO

£15

WEDNESDAY



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

YOUR PARTIES HERE



For all your parties until  
24th november



For all your xmas  
parties, xmas day & nye

LA GALETTE DE  
GAZETTE



CELEBRATE THE FAMOUS FRENCH TRADITION OF “GALETTE DES ROIS” WITH GAZETTE’S FRESHLY BAKED FRANGIPANE GALETTE

ORDER ONLINE, HAVE IT DELIVERED OR PICK IT UP FROM OUR RESTAURANTS



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.