

# GUSTAVE

Monday to Saturday noon and night

Brasserie

## Eiffel Menu 39 €

Semi-cooked foie gras, red onion chutney with blackcurrant  
Salmon tartare, lime and Granny Smith apple  
Snails of Bourgogne with parsley butter (6 pieces)

Farmhouse pork chop, honey jus and new potatoes  
Piece of Beef (200g), pepper sauce and fresh fries  
Roasted sea bass fillet, rigatoni with pesto and parmesan

Choise of dessert

2€ supplement for gourmet coffee

5€ supplement for gourmet champagne

## Gustave Menu 29 €

Country terrine, onion confit and pickles  
Mimosa eggs, crispy bread  
French onion soup gratinée

Chicken supreme, morel cream and mashed potatoes  
Pan-fried cod, french peas and white butter  
Caen-style tripe (honorary prize 2023), fresh fries

Plate of cheeses and salad

Chocolate mousse, crispy tile

Cottage cheese, red fruit coulis

## Lunch dish 14 €

From monday to friday  
except public holidays

English menu



## Children's menu 12 €

up to 12 years old

Crispy chicken and fresh fries  
Chocolate mousse

## Starters

French onion soup gratinée	8 €
Country terrine, onion confit and pickles	8 €
Salmon tartare, lime and Granny Smith apple	12 €
Mimosa eggs, crispy bread	7 €
Burrata, tomato and basil	10 €
Beef carpaccio and parmesan	9 €
Marrow bone Gustave-style salt flower	9 €
Gourmet plate (Foie gras, gravlax salmon, prawns)	16 €
Small roasted Isigny Camembert, honey and thyme	10 €
Semi-cooked foie gras, red onion chutney with blackcurrant	16 €
Gravlax salmon, chive cream	14 €
Snails of Bourgogne with parsley butter	
6 pieces	10 €
12 pieces	19 €

## Salads

Salad with gravlax salmon, citrus and confit tomatoes	17 €
Prawn skewer and salad	20 €
Large salmon tartare, lime, Granny Smith	17 €
Caesar salad, parmesan, crispy chicken and confit tomatoes	16 €
Truffle croque, creamy béchamel sauce and ham	16 €

## Dishes

Asparagus risotto, parmesan and crispy tuiles	19 €
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Roasted sea bass fillet, rigatoni with pesto and parmesan	21 €
Skate wing, citrus butter, croutons and mashed potatoes	19 €
Pan-fried cod, french peas and white butter	20 €
Scallops and squid, lemon cream and small vegetables	23 €
Roasted prawns, garlic butter and asparagus risotto	24 €
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Chicken supreme, morel cream and mashed potatoes	20 €
Beef burger, onion confit, cheese, grilled bacon and fresh fries	19 €
Farmhouse pork chop, honey jus and new potatoes	20 €
Beautiful frog legs with parsley and mashed potatoes	23 €
Beef tartare and fresh fries	19 €
Piece of Beef (200g), pepper sauce and fresh fries	22 €
Rib steak, Béarnaise sauce and fresh fries	26 €
Caen-style tripe (honorary prize 2023), fresh fries	20 €
Lamb shank, thyme jus and mashed potatoes	23 €
Large Beef carpaccio, fresh fries and salad	20 €

## Cheeses, Desserts and Ice cream sundaes

Plate of cheeses and salad	8 €
Small roasted Isigny Camembert, honey and thyme	10 €
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Apple crumble and vanilla ice cream	9 €
Chocolate mousse, crispy tile	7 €
Cottage cheese, red fruit coulis	7 €
Chou Paris-Brest style	10 €
Rum baba, whipped cream	9 €
Profiterole, chou with vanilla ice cream and chocolate sauce	9 €
Vanilla crème brûlée	9 €
French toast style brioche and vanilla ice cream	9 €
Gourmet coffee or tea	11 €
Gourmet champagne	15 €
Mango and pineapple pavlova	9 €
Norman cup: apple sorbet and calvados	8 €
Liège chocolate: chocolate ice cream, chocolate sauce and whipped cream	8 €
Liège coffee: coffee ice cream, coffee sauce and whipped cream	8 €
Lemon sorbet with limoncello	8 €

Additional topping: Fresh fries, mashed potatoes, risotto, salad : 3 €

All our dishes are homemade and made with fresh products, favoring local producers. All our meats are French origin.



Vegetarian

Net prices, taxes and service included, we are at your disposal for any information relating to allergens.