

# GUSTAVE

Monday to Saturday noon and night

# Brasserie

## Gustave Menu 29 €

- Country terrine, onion confit and pickles

Mimosa eggs, crispy bread

 French onion soup gratinée
- 
- Vallée d’Auge-style chicken supreme and mashed potatoes

Pan-fried salmon, butternut risotto and mushrooms

Caen-style tripe (honorary prize 2023), fresh fries
- 
- Plate of cheeses and salad

Chocolate mousse, crispy tile

Cottage cheese, red fruit coulis

## 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)
- 
- Poultry vol au vent, mushrooms and foie gras sauce

Piece of Beef (200g), pepper sauce and fresh fries

Roasted sea bass fillet, rigatoni with truffle
- 
- Choise of dessert

2 € supplement for gourmet coffee

5 € supplement for gourmet champagne

## Lunch dish 13 €

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

7 €
- Country terrine, onion confit and pickles

8 €
- Salmon tartare, lime and Granny Smith apple

12 €
- Mimosa eggs, crispy bread

7 €
- Marrow bone Gustave-style salt flower

8 €
- 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 €
- Oven-roasted scallops, leek with butter

16 €
- Snails of Bourgogne with parsley butter

6 pieces 10 €      12 pieces 19 €

## Salads

- Salad with gravlax salmon, citrus and confit tomatoes

16 €
- Prawn skewer and salad


21 €
- Large salmon tartare, lime, Granny Smith

16 €
- Caesar salad, parmesan, crispy chicken and confit tomatoes

15 €
- Truffle croque, creamy béchamel sauce and ham

15 €

## Dishes

-  Butternut risotto, mushrooms and crispy tiles

18 €
- 
- Roasted sea bass fillet, rigatoni with truffle

20 €
- Skate wing with caper cream, lemon, croutons and mashed potatoes

18 €
- Pan-fried salmon, butternut risotto and mushrooms

19 €
- Scallops and squid, pumpkin cream and small vegetables

22 €
- Roasted prawns, pan-fried forest, hazelnuts and new potatoes

24 €
- 
- Vallée d’Auge-style chicken supreme and mashed potatoes

18 €
- Beef burger, onion confit, cheese, grilled bacon and fresh fries

18 €
- Farmhouse pork chop, honey jus and new potatoes with thyme

18 €
- Beautiful frog legs with parsley and mashed potatoes

23 €
- Beef tartare and fresh fries

18 €
- Piece of Beef (200g), pepper sauce and fresh fries

22 €
- Rossini-style beef, mashed potatoes and truffle juice

26 €
- Caen-style tripe (honorary prize 2023), fresh fries

19 €
- Poultry vol au vent, mushrooms and foie gras sauce

19 €
- Veal blanquette with mushroom risotto

19 €

## Cheeses, Desserts and Ice cream sundaes

- Plate of cheeses and salad

8 €
- Small roasted Isigny Camembert, honey and thyme

10 €
- 
- Tarte Tatin and vanilla ice cream

9 €
- Chocolate mousse, crispy tile

7 €
- Cottage cheese, red fruit coulis

7 €
- Lemon tartlet and french meringue

9 €
- Orange crepe suzette

10 €
- Rum baba, whipped cream

9 €
- Profiterole, chou with vanilla ice cream and chocolate sauce

9 €
- Vanilla crème brûlée

9 €
- Gourmet coffee or tea

11 €
- Gourmet champagne

15 €
- Gustave iced Vacherin

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, butternut risotto, salad : 3 €