

GUSTAVE *Brasserie*

Monday to Saturday noon and night

Eiffel Menu 39 €

Semi-cooked foie gras, red onion chutney with blackcurrant
Tuna tataki, Thai vegetable julienne
Burrata, tomato and basil

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

Choice 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
Salmon tartare, lime and Granny Smith apple

Chicken supreme, Basque style 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

Fish soup from our coasts	9 €
TCountry terrine, onion confit and pickles	8 €
Salmon tartare, lime and Granny Smith apple	12 €
Mimosa eggs, crispy bread	7 €
Burrata, tomato and basil	11 €
Beef carpaccio and parmesan	9 €
Marrow bone Gustave-style salt flower	10 €
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 €
Tuna tataki, Thai vegetable julienne	12 €
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 €
Tomato and burrata salad	16 €
Truffle croque, creamy béchamel sauce and ham	16 €

Dishes

Pea risotto, parmesan and crispy tuiles	19 €
Roasted sea bass fillet, rigatoni with pesto and parmesan	21 €
Skate wing, caper cream, croutons and mashed potatoes	19 €
Pan-fried cod, french peas and white butter	20 €
Octopus and squid, lemon cream and small vegetables	23 €
Roasted prawns, garlic butter and risotto with vegetables	24 €
Chicken supreme, Basque style and mashed potatoes	20 €
Beef burger, onion confit, cheese, grilled bacon and fresh fries	19 €
Farmhouse pork chop, honey jus and new potatoes	22 €
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	29 €
Caen-style tripe (honorary prize 2023), fresh fries	20 €
Duck parmentier with foie gras	21 €
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 €
Fresh fruit salad	8 €
Chocolate mousse, crispy tile	7 €
Cottage cheese, red fruit coulis	7 €
Rice pudding with salted butter caramel	9 €
Chou Paris-Brest style	9 €
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 €
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 €

