

# GUSTAVE *Brasserie*

Monday to Saturday noon and night

## Eiffel Menu 39 €

Semi-cooked foie gras, red onion chutney with blackcurrant  
Gravlax salmon, chive cream  
6 Bourgogne snails with parsley butter

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

Choice of dessert

2€ supplement for gourmet coffee  
5€ supplement for gourmet champagne

## Gustave Menu 29 €

Crispy duck with orange  
Mimosa eggs, crispy bread  
Salmon tartare, lime and Granny Smith apple

Chicken supreme, mashed potatoes and morel cream  
Pan-fried salmon, vegetables and lemon cream  
Caen-style tripe (national 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

Gustave's terrine, with foie gras and pistachios	12 €
Salmon tartare, lime and Granny Smith apple	12 €
Mimosa eggs, crispy bread	7 €
Onion soup gratin	9 €
Plates of mussels stuffed with garlic butter	12 €
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 €
Crispy duck with orange	12 €
Bourgogne snails with parsley butter	6 pieces 10 €      12 pieces 19 €

## Salads

Salad of gravlax salmon, citrus and confit tomatoes	17 €
Prawns and scallops on salad	20 €
Large salmon tartare, lime and Granny Smith apple	17 €
Caesar salad, parmesan, crispy chicken and confit tomatoes	16 €
Truffle croque, creamy béchamel sauce and ham	16 €

## Dishes

Mushroom risotto, parmesan and butternut	19 €
Roasted sea bass fillet, truffle rigatoni	21 €
Skate wing, caper cream, croutons and mashed potatoes	19 €
Pan-fried salmon, vegetables and lemon cream	20 €
Scallops and squid, butternut risotto	24 €
Pasta with prawns, parmesan and saffron	24 €
Chicken supreme, mashed potatoes and morel cream	20 €
Beef burger, onion confit, cheese, grilled bacon and fresh fries	19 €
Farmhouse pork chop, honey jus and new potatoes	22 €
Beautiful frogs' 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 (national prize 2024), fresh fries	20 €
Poultry vol-au-vent with morel	23 €

## Cheeses, Desserts and Ice cream sundaes

Plate of cheeses and salad	8 €
Small roasted Isigny Camembert, honey and thyme	10 €
Chocolate mousse, crispy tile	8 €
Cottage cheese, red fruit coulis	8 €
Rice pudding with salted butter caramel	8 €
Normandy tart	9 €
Vanilla crème brûlée	9 €
Crêpe Suzette with orange	10 €
Rum baba with whipped cream	10 €
Profiterole, chou with vanilla ice cream and chocolate sauce	10 €
French toast style brioche and vanilla ice cream	10 €
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 €