



STARTERS

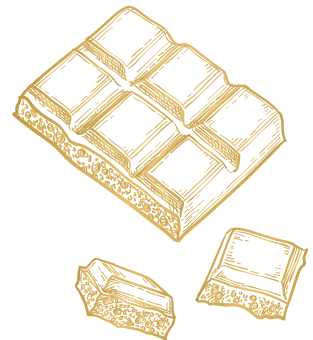
- Organic egg mayonnaise**
Garlic and oregano mayonnaise - *Wine n°2* 8 €
- French onion soup**
Gratin with Emmental cheese - *Wine n°4* 9 €
- Goat cheese and spinach quiche**
Salad and walnuts - *Wine n°8* 9 €
- Gustave pastry pouch**
Brick pastry filled with bacon, Brie de Meaux and walnuts - *Wine n°3* 11 €

MAINS

- Gustave beef burger 150 g**
150 g minced beef, cheddar cream, tomato, onion confit, pickles,
Gustave sauce, fries — **bacon + €1** - *Wine n°4* 18 €
- Gustave veggie burger**
Vegetable patty, cheddar cream, tomato, onion confit, pickles,
Gustave sauce, fries - *Wine n°4* 18 €
- Gustave chicken tenders burger**
Chicken tenders, cheddar cream, tomato, onion confit, pickles,
Gustave sauce, fries — **bacon + €1** - *Wine n°4* 18 €
- Organic penne arrabiata**
Slightly spicy arrabiata sauce and Parmesan - *Wine n°3* 18 €
- Chicken supreme and seasonal vegetables**
Soy and sesame sauce - *Wine n°1* 19 €
- Fish of the day with black garlic sauce**
Butternut purée - *Wine n°5* 19 €
- Pork ribs with pepperoni sauce**
Fregola gratin with Parmesan - *Wine n°3* 19 €
- Butcher's cut with old-style mustard sauce**
Fries, salad - *Wine n°4* 19 €
- Organic Provençal tofu and seasonal vegetables**
Soy and sesame sauce - *Wine n°7* 19 €
- Extra side**
Fries, fregola gratin, butternut purée, organic penne, salad 4 €

DESSERTS

- Cheese plate**
Brie de Meaux, Sainte-Maure, Comté 9 €
- Chocolate mousse**
Caramelized peanuts 9 €
- Black sesame floating island**
Custard and praline 9 €
- Apple Tatin tart**
Salted caramel and whipped cream 9 €
- Crème brûlée**
Madagascar vanilla 8 €



Kids Menu

15€
Minced steak with fries
+
drink

*Wine pairing recommended



Vegetarian
Dish



Gluten
free



Organic



French
Meat



AOP



Presence of
porc



Origin
Europe