LA PLACE GUSTAVE

STARTERS

Leeks with Miso Vinaigrette, Maki Style — 7 €
Miso vinaigrette - *Wine n°7**

French Organic Onion Soup, Gratinated — 9 €
Topped with melted Emmental cheese - *Wine n°4**

Organic Perfect Egg with Sautéed Mushrooms — 9 €
Fresh cream, mushrooms, baby spinach - *Wine n°1**

Roasted Organic Butternut with Feta & Honey — 8 €
Chestnut crisp - *Wine n°8**

Homemade Farmhouse Pâté — 9 €
Pork and spices - *Wine n°3**

**Wine pairing recommended*

MAINS

Gustave Burger beef or chicken — 19 €
150 g beef patty or crispy chicken tenders, Cantal AOP cheese cream, tomato, caramelised onion, pickles, Gustave sauce and French fries - **bacon +1 €** - *Wine n°4**

Gustave Vegetarian Burger — 19 €
Organic tofu vegetable patty, Cantal AOP cheese cream, tomato, caramelised onion, pickles, Gustave sauce and French fries - *Wine n°4**

Gratin of endives with ham — 18 €
Emmental cheese cream and crispy ham - *Wine n°5**

Chicken Thigh, Pont-Neuf Style Yam — 19 €
Chicken jus and yam fries, Peanut sauce - *Wine n°2**

250 g Cajun-Style Pork Ribs — 19 €
Organic wheat with seasonal vegetables - *Wine n°3**

150 g Sea Bream Fillet, Sweet Potato Purée — 19 €
Savory herb sauce - *Wine n°8**

180 g Beef Skirt Steak, Three-Pepper Sauce — 19 €
French fries and salad - *Wine n°4*

Seasonal Vegetable Plate — 18 €
Roasted cauliflower with tahini and za'atar, kale, organic butternut and parsnip - *Wine n°7**

Ham & Truffle Oil Coquisotto — 18 €
Organic coquillettes pasta and Parmesan - *Wine n°7**

DESSERTS

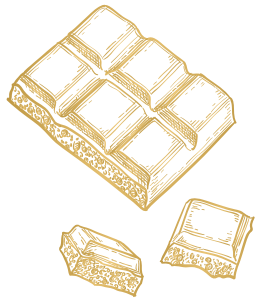
Selection of 3 French Cheeses — 9 €
Brie de Meaux AOP, Sainte-Maure AOP, Comté AOP

Bourdaloue Pear Tart — 9 €
Vanilla mascarpone

Pecan Brownie — 9 €
Dark chocolate

Paris-Brest Style Choux Pastry — 9 €
Praline

Speculoos Crème Brûlée — 8 €
Caramelised



Kids Menu

15€
Minced steak or tenders with fries
+
drink

Vegetarian Dish · *Gluten free* · *Organic* · *French Meat* · *AOP* · *Presence of porc* · *Origin Europe*

net price expressed in euros, service included