



LES GUSTAVERIES

COLD GUSTAVERIES

PAN BAGNAT	16
<i>Hard-boiled egg, Taggiasca olives, marinated anchoivies, tomatoes, tuna, bell peppers, red onions, salad and herb oil</i>	
CARPACCIO 	18
<i>Heirloom tomatoes, local peaches, stracciatella and pesto</i>	
ANCHOVY "BY GUSTAVES"	14
<i>A modern twist on anchovy dip with crunchy vegetables for dipping</i>	
CEVICHE	18
<i>Salmon, avocado, mint, ginger, lime, sardinian bread and toasted almonds</i>	
BOWL OF SALAD AND RAW VEGETABLES 	6
BOARDS : MIX OF CHARCUTERIE AND CHEESE & CONDIMENTS	
<i>Pantagruel</i>	26
<i>Gargantua</i>	39



REBEL RECIPE
a 100% plant-based , zero-
waste plate - where every part
of the veggie gets the spotlight

SUN-DRIED TOMATO,  10
*cream cheese, oregano
spread, yellow flaxseed
crackers*

HOT GUSTAVERIES

ARTISANAL FRIED GNOCCHI 	16
<i>Cheddar sauce, guacamole and fried onions</i>	
BURGERS DUO	22
<i>Olive bun, Angus steak, pesto mayonnaise, grilled pancetta, arugula, tomato and Cantal cheese</i>	
BOWL OF HOMEMADE FRIES 	8
<i>with homemade ketchup</i>	



CUTS OF MEAT

Carefully selected pieces of meat for their quality and traceability.
Ideal for sharing a moment of conviviality and unique flavors
around the table !



A COMFORTING CUISINE,
WITH SEASONAL SIDES SERVED IN SKILLETS

OCTOPUS AND PRAWN	32
Grilled with tomatoes, cucumbers, artichokes and basil virgin sauce, topped with cheese crisp	
POLLACK FILLET	31
Roasted, with coconut cream, green curry and raw zucchini, tagliatelle with lemon and lemongrass	
PORK PLUMA	28
Slow-cooked, red chimichurri sauce, creamy corn and cracked toasted corn	
CHAROLAIS BEEF TARTARE WITH HAZELNUTS	28
Hand-cut beef with fennel salad with lime	
ARTISANAL SPAGUETTI	27
Pesto rosso, grilled seasonal vegetables and herb porchetta with manchego shavings (Available in a vegetarian version) 	
LARGE SUMMER SALAD	26
Mint and lime vinaigrette, feta cheese, cucumber, cherry tomatoes, red onions, fennel, breaded chicken and homemade granola	

KIDS 15

Available for children up to 12 years old

CHICKEN
NUGGETS
OR
FISH FILLET

+1 SYRUP

+1 ICE CREAM



LES DESSERTS



ALMOND MILK BLANC-MANGER 11

Rosemary apricot confit, honey-roasted fruits and Luberon almond ice cream

PEACH BABA 11

Soaked in vanilla / peach / rum syrup, white peach confit and vanilla whipped cream

TIRAMISU DESSERT 12

Ladybone sponge cake, praline and Colombian coffee cream, vanilla whipped ganache and organic Laotian coffee ice cream

SEASONAL FRUIT SCOOP 10

Watermelon, peach, apricot, blackberry, raspberry, verbena / garden mint syrup, citrus verbena sorbet and homemade tuile

SORBETS AND ICE CREAM "BY RAVI, LOURMARIN" 4 by scoop

- strawberry, lemon basil, citrus verbena, mango
- vanilla, chocolate, orange blossom, sea salt caramel, almond, mint chocolate
- of your choice: chocolate sauce, caramel sauce, red fruit coulis, toasted slivered almonds

DESSERT TO SHARE 15

Lazy chocolate raspberry cake, raspberry sorbet by "Ravi" and fresh raspberries "cooked 10 minutes"

THE SWEET ASSORTMENT BOARD TO SHARE 18

Three desserts to share

