MADAME BRASSERIE

GUSTAVE MENU

Dinner

Choose an option for the starter, the main dish and the dessert

STARTER

Heritage beetroot tartlet, Bleu de Gex cheese and pear confit

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Smoked trout, cauliflower remoulade with horseradish and wasabi tarama

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Chicken and duck pistachio pâté en croûte, cauliflower pickles and mustard shoots

MAIN DISH

Creamy Camargue rice, red kuri squash and toasted pine nuts

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Royal sea bream fillet, shrimp and caramelized Romanesco cauliflower

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Farm-raised chicken stuffed with mushrooms, parsley mashed potatoes, cream sauce and watercress

DESSERT

Crème brûlée-style tartlet

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Madagascar vanilla cream pot, green apple and ginger

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Grand cru dark chocolate fondant cake with vanilla custard cream sauce

DRINKS

Glass of Champagne Devaux or soft drink
1/2 bottle of filtered water, still or sparkling - Castalie
Two glasses of wine :
AOP Médoc Château Lalande Villeneuve
Vin de France - Duo des Mers Sauvignon Viognier
AOC Côtes-de-Provence – Love by Leoube
Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.

Non-contractual document, menu is subject to change without notice.
Menu valid from October 14th 2026 to January 12th 2027