



**"LAISSEZ VOS PAPILLES GUSTATIVES DANSER CHEZ GUSTEAU'S :  
OÙ CHAQUE BOUCHÉE EST UN CHEF-D'ŒUVRE CULINAIRE !"**

**LUNDI AU VENDREDI : DE CINQ HEURES À ONZE HEURES  
WEEK-END : DE QUATRE HEURES À MINUIT**

# VIDEO



**ATON EGO: "JE DOIS AVOUER  
QUE CETTE RATATOUILLE EST  
TOUT SIMPLEMENT  
DÉLICIEUSE."**







## AUGUSTE GUSTEAU :

CÉLÈBRE CHEF FRANÇAIS ET FONDATEUR DU RESTAURANT GUSTEAU'S, CONNU POUR SA DEVISE "TOUT LE MONDE PEUT CUISINER"



## ALFREDO LINGUINI :

JEUNE COMMIS MALADROIT MAIS PASSIONNÉ CHEZ GUSTEAU'S, DÉCOUVRANT PLUS TARD QU'IL EST LE FILS D'AUGUSTE GUSTEAU



## RÉMY (PETIT CHEF) :

UN RAT TALENTUEUX AVEC UN PALAIS RAFFINÉ ET UN ODORAT AIGUISÉ POUR LA CUISINE, AIDANT ALFREDO LINGUINI À PERFECTIONNER SES COMPÉTENCES



## COLETTE TATOU :

TALENTUEUSE ET DÉTERMINÉE CHEF CHEZ GUSTEAU'S, QUI AIDE À FORMER LES COMPÉTENCES D'ALFREDO LINGUINI



## JONAH ROBERT SKINNER :

CRITIQUE CULINAIRE INFLUENT, DONT L'OPINION PEUT FAIRE OU DÉFAIRE UN RESTAURANT, Y COMPRIS GUSTEAU'S





## MENU ADULTES

## MENU ENFANT

### Remy Menu € 31,99

Starter and Main Course  
(drink not included)

### Emile Menu € 39,99



Starter, Main Course and Dessert  
*Wine included € 54,99*

#### Starter

Mixed Leaf Salad with cheese, artichoke heart,  
sun-dried tomatoes and grated beetroot

*Prestige de Minuty – AOC Côtes de Provence (8 cl)*

#### Main Courses

Grilled Steak, ratatouille and French fries  
Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise  
or

Roasted Cod Fish, ratatouille, crushed potatoes  
with olive oil and a beurre blanc sauce

or

✔ Tofu, White Bean and Vegetable Casserole

*Château de Sancerre – Sancerre AOC (8 cl)*

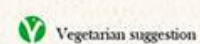
*or Cuvée Bistrot Chez Rémy – Fleur de Roc – Saint-Émilion AOC (8 cl)*

#### Cheese or Desserts (€ 8,99 “à la carte”)

Brie de Meaux Cheese from Trente Arpents Farm (Rothschild Estate),  
with vine peach jelly  
or Gusteau’s Dessert  
or Chocolate Mousse  
or Fruit Salad (no added sugar)  
or Apple Tart  
or Tiramisu  
or Chocolate Cake with custard

*Champagne Brut Lanson – Cuvée Disneyland Paris (10 cl)*

*or Sainte-Croix-du-Mont - Château Les Arroucats (8 cl)*



Vegetarian suggestion

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.

### Linguini Menu € 47,99

Starter and Main Course  
(drink not included)

### Menu Gusteau € 59,99



Starter, Main Course and Dessert  
*Wine included € 74,99*

#### Starter

Duck Foie Gras, violet fig jam  
and savoury brioche

*Sainte-Croix-du-Mont - Château Les Arroucats (8 cl)*

#### Main Courses

Beef Fillet (approximately 250g), «premium» ratatouille  
and gratin potatoes with Brie cheese

Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise

or

Sea Bass Fillet, «premium» ratatouille, crushed potatoes  
with olive oil and porcini mushrooms, champagne sauce

or

✔ Cocotte of herb and sun-dried tomato ravioli,  
dressed with Baux de Provence olive oil and fresh sage from Remy’s garden,  
«premium» ratatouille

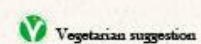
*Château de Sancerre – Sancerre AOC (8 cl)*

*or Cuvée Bistrot Chez Rémy – Fleur de Roc – Saint-Émilion AOC (8 cl)*

#### Cheese or Desserts (13,99 € “à la carte”)

Truffled Délice de Favières Cheese from Trente Arpents Farm (Rothschild Estate)  
or Warm Tarte Tatin served with vanilla cream

*Champagne Brut Lanson – Cuvée Disneyland Paris (10 cl)*



Vegetarian suggestion

Home-made dishes are made on-site from fresh ingredients.

### Little Gourmet Menu € 31,99

For children aged from 3 to 11



Starter, Main Course, Dessert  
and Vittel® Mineral Water (33 cl) or Minute Maid® Orange\*  
or Apple\* or Milk (20 cl)

An alternative refreshing drink (25 cl) may replace  
a similar item on request

#### Starters

Smoked Salmon, fromage frais and toast  
or

Vegetable Dips with cheese sauce

#### Main Courses

Grilled Beef with portobello mushroom sauce  
and crushed potatoes with olive oil

or

Roasted Cod Fish with ratatouille ravioli and tomato sauce

#### Desserts

Chocolate Mousse  
or Fruit Salad (no added sugar)



Home-made dishes are made on-site from fresh ingredients.

\*Made from concentrated fruit juice

### Little Chef Menu € 17,99

For children aged from 3 to 11



Starter, Main Course, Dessert  
and Vittel® Mineral Water (33 cl) or Minute Maid® Orange\*  
or Apple\* or Milk (20 cl)

An alternative refreshing drink (25 cl) may replace  
a similar item on request

#### Starter

Vegetable Dips with cheese sauce

#### Main Courses

Chicken skewer, ratatouille and French fries  
or

✔ Linguine Pasta with tomato sauce and ratatouille

#### Desserts

Remy’s Chocolate and Hazelnut Eclair  
or Fromage Blanc with fresh fruit (no added sugar)

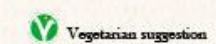


Celebrate your birthday with us. Don’t forget to order  
your birthday dessert before your meal !

Dessert for up to 8 people

€ 29,00

Tax included



Vegetarian suggestion

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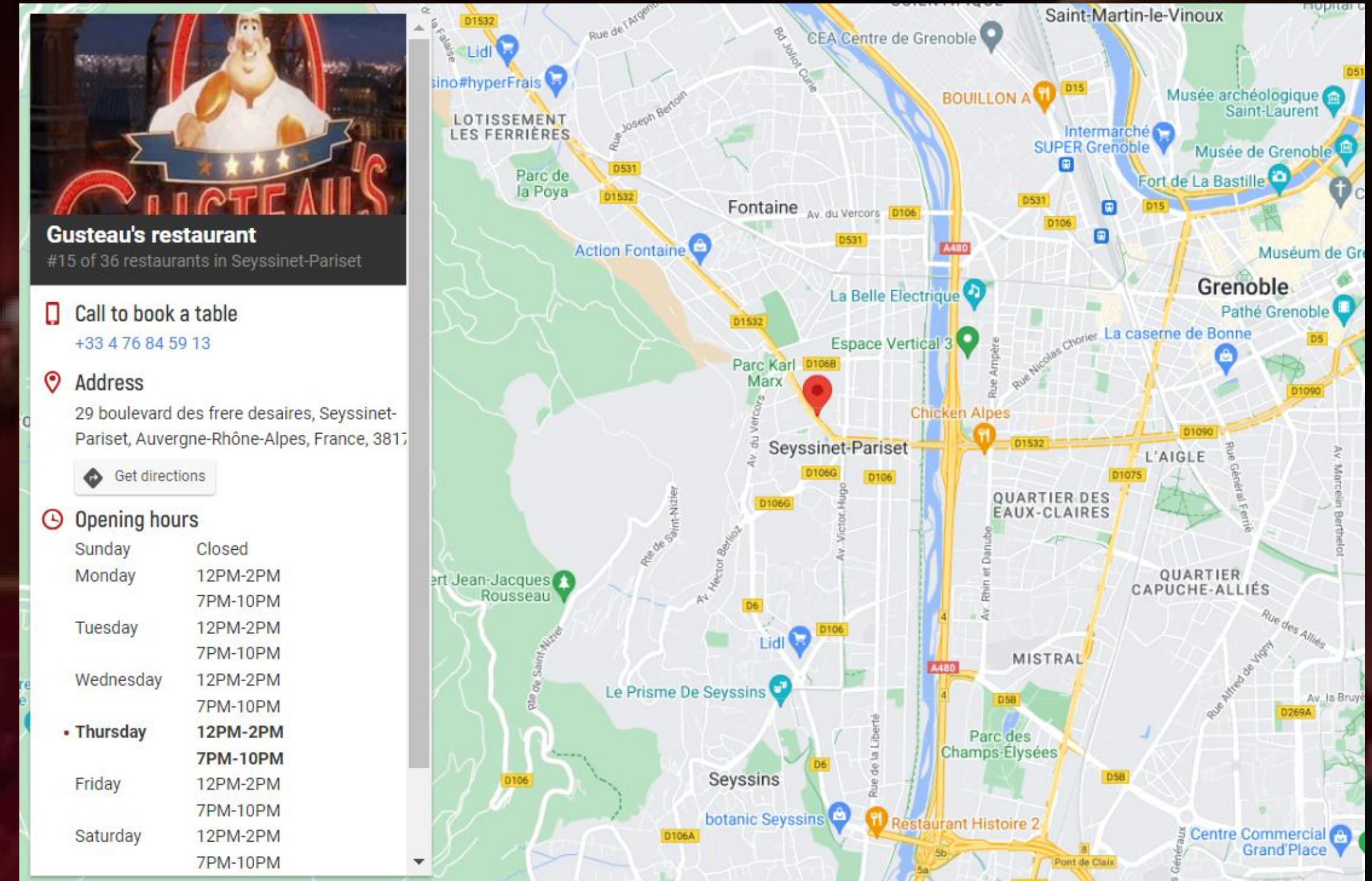


# RÉSERVEZ VOTRE AVENTURE CULINAIRE CHEZ GUSTEAU'S !

FAITES VOTRE RÉSERVATION

TÉLÉPHONE : +33 4 76 84 59 13 

ADRESSE: 29 BOULEVARD DES FRERE DESAIRES, SEYSSINET-  
PARISET, AUVERGNE-RHÔNE-ALPES, FRANCE, 3817













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[ACCEUIL](#)[MENU](#)[RÉSERVATION](#)[CHEFS](#)[CONTACT](#)

## ENVOYEZ-NOUS VOTRE MESSAGE

VOTRE NOM...

VOTRE ADRESSE E-MAIL...

VOTRE NUMÉRO DE  
TÉLÉPHONE...

SUJET...

VOTRE MESSAGE...