

GATSBY HOUSE

FOOD & DRINKS

WHY AND HOW WE COOK

At Gatsby House, we cook with what each season has to offer – fresh produce, harvested at peak ripeness, grown or raised with care, in close connection with local producers we know personally. Our cuisine is rooted in French gastronomy while embracing the freedom and boldness of American cooking. The menu is conceived as a dialogue between two cultures, a balance between precision and spontaneity.

Nothing goes to waste in our kitchen. Every ingredient is respected, every gesture matters. Zero waste is a given, not a promise. What we offer is simple, honest, and bistronomic – yet always crafted with care, precision, and passion. Together with our front-of-house team, we hope to offer you, for the duration of a meal, a moment that is sincere, generous, and deeply human.

Timothée
Chef

STARTERS

BLUEFIN TUNA TATAKI Avocado, corn and pickles, spicy mayonnaise and crispy fried onions	15
FOIE GRAS TERRINE AND PORK MILLE-FEUILLE Crunchy salad and beetroot gel	16
ORGANIC SOFT-BOILED EGG Toast soldiers and black truffle	13
SEASONAL SALAD According to the chef's inspiration	14

MAIN COURSES

FISH AND CRISPY POTATOES

Tartare sauce, preserved lemons and cucumber pickles

20

SEARED KING PRAWNS

Green curry spaghetti, tomato vierge and fresh herbs

24

CONFIT DUCK LEG

Carrots and mushrooms, duck jus and black cherry

23

IBERIAN PORK PLUMA

Pressed potatoes, celeriac and black truffle, rich pork jus and green apple & tarragon condiment

25

BEEF FILLET

Green peppercorn sauce, Gigli pasta and crunchy salad with cider vinegar dressing

34

CHEF'S VEGETARIAN SUGGESTION

Upon request

18

SEASONAL SALAD

According to the chef's inspiration

22

DESSERTS

EXTRA VANILLA "MILLE-FEUILLE"

Praline and peanuts, iced «parfait»

11

THIN APPLE TART

Isigny cream and apple sorbet

9

RED BERRY PROFITEROLES

Caramelised pecans, mascarpone and hibiscus sorbet

10

SOFT CHOCOLATE CAKE & FRESHLY BAKED COOKIE

Almond ice cream

12

WINES

	GLASSE 12 ^{CL}	BOTTLE 75 ^{CL}
WHITE		
Chardonnay - Gallo Family	6€	27€
AOC Côtes du Rhône - Guigal		33€
AOC Chablis - Moreau	8€	48€
IGP Viognier Pays d'Oc - Albrières		29€
AOC Côtes de Gascogne - Tariquet	7€	36€
Luberon - Cuvée Fontenille - Domaine de Fontenille	7€	23€
RED		
Zinfandel - Gallo Family	6€	27€
AOC Côtes du Rhône - Guigal		33€
AOC Brouilly - Ch. De Pierreux		35€
AOC Crozes-Hermitage - Guigal	7,5€	44€
AOC Mercurey - Voarick		53€
Luberon - Cuvée Fontenille - Domaine de Fontenille	7€	29€
ROSÉ		
IGP Côtes de Provence Estérelle- Château Du Roüet	8€	32€
Luberon - Cuvée Fontenille - Domaine de Fontenille		25€
CHAMPAGNES & BUBBLES		
Champagne Lombardi Brut	14€	60€
DOC Prosecco « Erfo » - Sartori	8€	36€

COCKTAILS

	<p>ESPRESSO MARTINI</p> <p>Vodka, coffee liqueur, sugar syrup, and coffee</p>	12
	<p>ZOMBIE</p> <p>White rum, amber rum, peach liqueur, pineapple juice, lemon juice, grenadine syrup, and sugar syrup</p>	14
	<p>CHARENTE COLLINS</p> <p>Grand Marnier, elderflower, lemon juice, and mint leaf</p>	12
	<p>BLOODY MARIA REVISITED</p> <p>Tequila, lemon juice, tomato juice, Worcestershire sauce, and jalapeños</p>	12
	<p>ECLIPS TROPICAL</p> <p>Saint-Germain, black tea, mango and passion</p>	12
	<p>APPLE SIDE CAR</p> <p>Cognac, Cointreau, apple cider, and lemon juice</p>	12
	<p>GINGER PEAR NO ALCOHOL</p> <p>Pear juice, lemon juice, ginger beer, and sugar syrup</p>	9
	<p>ROSEMARY FIZZ NO ALCOHOL</p> <p>Cranberry juice, lemon juice, homemade rosemary syrup, and sparkling water</p>	9

ALL CLASSIC COCKTAILS ARE AVAILABLE UPON REQUEST

DRINKS

THE SPIRITS

GIN

- Gin Louise - Lyon - 4cl - 11€
- Citadelle - France - 4cl - 9€
- Gin Mare - Espagne - 4cl - 10€
- Bombay Sapphire - UK - 4cl - 8€

VODKA

- Absolut - Suède - 4cl - 8€
- Grey Goose - France - 4cl - 10€

TEQUILA

- Olmecca - Mexique - 4cl - 8€

WHISKY

- Jack Daniel's Single Barrel - USA - 4cl - 14€
- Jack Daniel's Gentleman Jack - USA - 4cl - 12€
- Jack Daniel's n°7 - USA - 4cl - 10€
- Woodford Reserve - USA - 4cl - 14€
- Woodford Reserve Rye - USA - 4cl - 11€
- Jim Beam - USA - 4cl - 8€
- Toki - Japon - 4cl - 12€
- Lagavulin 12 ans - Écosse - 4cl - 14€
- Oban 14ans - Écosse - 4cl - 12€
- Chivas Regal 12 ans - Écosse - 4cl - 11€
- Connemara - Irlande - 4cl - 8€

RHUM

- Diplomatico Reserva Exclusiva Venezuela - 4cl - 12€
- Trois Rivières ambré - Martinique - 4cl - 8€
- Havana Club 3 años - Cuba - 4cl - 8€
- Havana Club 7 años - Cuba - 4cl - 10€
- La Hechicera - Colombie - 4cl - 13€
- Ryoma - Japon - 4cl - 10€
- Kraken - Guadeloupe - 4cl - 11€

BEERS

DRAFT

	25 ^{CL}	50 ^{CL}
Heineken	4,5€	8€
Affligem	5,5€	10€
Hoegaarden	5,5€	10€
Monaco/Panaché	5€	9,5€
Supplément Picon	1€	1,5€

BOTTLE ^{33CL}

Brasserie Nomade (Genas - 69)

Saudade Saison - Blonde - 8€
Shaman - IPA - 8€
Nuit Blanche - Fruitée - 8€
Polymorphe - Brune - 8€

APERITIFS, LIQUEURS & DIGESTIFS

APERITIFS

Kir or Communard - 12cl - 6€
Cream: Blackcurrant/Raspberry/Peach/Strawberry

Kir Royal - 12cl - 12€
Champagne Lombardi
Crème : Cassis/Framboise/Pêche/Fraise

Martini Blanc - 6cl - 5€
Martini Rouge - 6cl - 5€
Martini Dry - 6cl - 5€
Suze - 6cl - 6€
Campari - 6cl - 6€
Pastis - 2cl - 5€
Ricard - 2cl - 5€
Porto Tawny - 6cl - 6€
Porto White - 6cl - 6€
Lillet Blanc - 6cl - 6€

Bailey's - 6cl - 8€
Menthe poivrée - 6 cl - 8 €
Get 27 - 6cl - 8€
Get 31 - 6cl - 8€
Limoncello - 6cl - 8€
Grand Marnier - 4cl - 9€
Cointreau - 4cl - 8€
Amaretto di Saronno- 4cl - 8€
Kahlua - 4cl - 8€
Chartreuse Green / Yellow - 4cl - 10€

DIGESTIFS

Cognac Hennessy VS - 4cl - 10€
Armagnac Clés des Ducs *** - 4cl - 8€
Calvados Busnel «Beaujour» - 4cl - 8€
Eau de Vie de Fruit - 4cl - 8€
Poire/Framboise/Mirabelle/Kirsch

WATERS & SOFTS

WATERS

Perrier
33cl - 5,5€
50cl - 6€
100cl - 7€

Vittel
50cl - 6€ / 100cl - 7€

Purezza Still or Sparkling 75cl cl - 4€

SOFTS

Coca Cola - 33cl - 5,5€
Coca Cola Zéro - 33cl - 5,5€
Orangina - 33cl - 5,5€
Fuze Tea - 25cl - 5,5€
Limonade - 25cl - 5,5€
Fever Tree - 20cl - 5,5€
(Tonic / Mediterranean Tonic / Ginger Beer)

Fruits Juice Granini - 25cl - 5,5€
Apricot / Strawberry / Mango / Orange / Apple / Grapefruit / Tomato

Homemade Lemonade - 25cl - 6€
Homemade Iced Tea - 25cl - 5€
Plain / Sweet / Peach

Sirop 1,5€
Lemon / Grenadine / Mint / Strawberry / Raspberry / Orgeat

HOT DRINKS

Espresso / Décaféiné / Ristretto - 2,7€
Allongé / Décaféiné Allongé - 3€
Double Espresso - 5€
Cappuccino - 5€
Café Crème - 5€
Chocolat Chaud - 5€
Café Frappé - 4€
Plain / Sweet / Orgeat / Raspberry / Vanilla

Latte Frappé - 5€
Plain / Sweet/ Vanilla

Tea - 5€
Earl Grey / Red Fruits / Darjeeling / Green Tea Gunpowder

Herbal Tea - 5€
Verbena / Chamomille