

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 & Michaël
Chef Dining Room Manager

		STARTERS
BLUE LOBSTER RAVIOLI Spiced pickled vegetables, lemongrass foam and mushrooms		16
CHESTNUT VELOUTÉ (CAPPUCCINO-STYLE) Slow-cooked egg, celeriac, and hazelnut butter croutons		12
SCALLOP CARPACCIO Mandarin oil, passion fruit vinaigrette, confit leek and pickled vegetables		14
MODERN CAESAR SALAD Romaine lettuce heart, chicken, traditional Caesar dressing, tomatoes, parmesan, crispy chips and mini croutons		13
DUCK FOIE GRAS TERRINE Toasted brioche and seasonal condiments		15

MAIN COURSES	
SEARED OCTOPUS Chorizo, celery risotto, toasted popcorn, heirloom carrots, rich poultry jus	23
PAN-SEARED COD WITH BROWN BUTTER Vegetable and herb ravioli, watercress jus with fresh herb oil, finger lime pearls and tobiko roe	24
SLOW-BRAISED LAMB SHOULDER Parsnip purée, crispy Maxime-style potatoes, olive relish, pomegranate seeds and mint cream	24
CHICKEN SUPREME Pumpkin fregola pasta, sautéed mushrooms and reduced jus	22
BUCKWHEAT POLENTA FRIES Parmesan, zesty avocado-lemon mayonnaise, glazed carrots	19

	DESSERTS
WHOLE AGED SAINT-MARCELLIN CHEESE Artisan bread and candied quince	9
MONT-BLANC Chestnut and raspberry dessert with popping sugar	10
POACHED PEAR BOURDALOUE-STYLE Almond cream, crispy biscuit and bitter almond foam	9
TRADITIONAL CHOCOLATE MOUSSE Salted puffed wild rice and caramelized peanuts	10
CREAMY RICE PUDDING WITH PINK PRALINE	9
FRESH CITRUS SALAD Mandarin sorbet and almond tuile	8

	WINES	
WHITE	GLASSE 12 ^{CL}	BOTTLE 75 ^{CL}
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		
Grena - Gallo Family	6€	27€
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

	ESPRESSO MARTINI Vodka, coffee liqueur, sugar syrup, and coffee	12
	ZOMBIE White rum, amber rum, peach liqueur, pineapple juice, lemon juice, grenadine syrup, and sugar syrup	14
	CHARENTE COLLINS Grand Marnier, elderflower, lemon juice, and mint leaf	12
	BLOODY MARIA REVISITED Tequila, lemon juice, tomato juice, Worcestershire sauce, and jalapeños	12
	PENICILLIN Scottish whisky, lemon juice, and honey-ginger syrup	12
	APPLE SIDE CAR Cognac, Cointreau, apple cider, and lemon juice	12
	GINGER PEAR SANS ALCOHOL Pear juice, lemon juice, ginger beer, and sugar syrup	9
	ROSEMARY FIZZ NO ALCOHOL Cranberry juice, lemon juice, homemade rosemary syrup, and sparkling water	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

Olmeca - 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 33^{CL}

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