



Gustavia, La Pointe
Rue Jeanne d'Arc



+(590) 0690 611 207



From Wednesday to Sunday
6PM to 10PM

Chef Pizzaiolo's Advice

- To prevent the pizza from losing its crisp, as soon as you get it, remove the pizza from the box
- If you need to reheat your pizza, always do it in the pan if possible, never microwave, at the risk of losing the authenticity of your pizza.



La **QUINTESSENCE**
Chef PIZZAIOLO

Quality Products

A Warm Welcome

Trained by a double world pizza champion, we prepare our dough and sourdough according to the rules of the art using high-quality flour and organics.

This is why our pizzas are very digestible, light and crisp.

We have chosen to garnish them with high quality products in order to obtain a subtle flavor.

Les Spéciales • 20€

Gustavia

Tomato sauce, mozzarella.

After cooking: Cherry tomatoes, parmesan, pistou.

St Jean

Tomato sauce, mozzarella.

After cooking: Cherry tomatoes, burrata, pistou.

Marigot

Tomato sauce, mozzarella, grilled eggplants.

After cooking: Parmesan, pistou.

Toiny

Tomato sauce, mozzarella.

After cooking: Sundried tomatoes, parmesan, pistou.

Cul de sac

Tomato sauce, mozzarella, eggplants, roasted peppers.

After cooking: Parmesan, pistou.

Pointe milou

Tomato sauce, mozzarella, goat cheese.

After cooking: Cherry tomatoes, honey.

Vitet

Tomato Sauce.

After cooking: Burrata, basil leaves, drizzled olive oil.

Grand fond

Tomato sauce, mozzarella, spianata, provolone.

After cooking: Parmesan crumble, white truffle balsamic.

Lurin

Tomato sauce, mozzarella, gorgonzola.

After cooking: Speck, parmesan crumble, white truffle balsamic.

Anses des cayes

Tomato sauce, mozzarella.

After cooking: Parma ham, parmesan, white truffle balsamic.

Lorient

Artichoke cream, mozzarella.

After cooking: Sundried tomatoes, burrata, parmesan, parmesan crumble.

Corossol

Tomato Sauce.

After cooking: Burrata, sundried tomatoes, parmesan crumble, drizzled olive oil.

Flamands

Tomato sauce, mozzarella.

After cooking: Burrata, roman artichoke, parmesan crumble, balsamic.

Colombier

Tomato sauce, mozzarella, mushrooms.

After cooking: Burrata, parmesan crumble, white truffle balsamic.

Gouverneur

Tomato sauce, mozzarella.

After cooking: Bresaola, parmesan, parmesan crumble, drizzled olive oil.

Saline

Tomato sauce, mozzarella.

After cooking: Sundried tomatoes, bresaola, parmesan crumble, drizzled olive oil.

La Tortue

Folded Pizza, tomato sauce, mozzarella, ham, mushrooms, ricotta, egg.

La Quintessence • 25 €

Truffle cream, mozzarella

After cooking: Cherry tomatoes, burrata, parmesan, parmesan crumble, white truffle balsamic, truffle oil.

Les Traditionnelles • 15€

Margherita

Tomato sauce, mozzarella di buffala, olive oil, basilic.

Jambon Fromage

Tomato sauce, mozzarella, ham

Napolitaine

Tomato Sauce, anchovies, olives, oregano.

Chorizo

Tomato Sauce, mozzarella, chorizo, oregano.

Fromagère

Tomato Sauce, mozzarella, goat cheese, roquefort.

Royale

Tomato Sauce, mozzarella, ham, mushrooms.

Les Blanches • 18€

Paysanne

Ricotta cream, mozzarella, goat cheese.

Après cuisson : honey.

Forestière

Ricotta cream, mozzarella, diced bacons, mushrooms.

Savoyarde

Ricotta cream, mozzarella, dices bacons, camembert.

Royale Blanche

Crème ricotta, mozzarella, jambon, champignons

Formaggio

Crème ricotta, mozzarella, gorgonzola.

Après cuisson : Parmesan.

Pizza of the Month

(Ask when ordering)

Pizza Dessert • 12€

Mini calzone, nutella, banana

****Additional ingredients +3€**

Use of organic flour, may contain cereals with gluten, and traces of nuts

Water

Evian	50cl	3€
San pellegrino	33 cl	3€

Soft

Coca	33 cl	2,5€
Coca zero	33 cl	2,5€
Liptonic	33 cl	2,5€
Orangina	33 cl	2,5€

Beers

Heineken	25 cl	3€
Carib	33 cl	3,5€
Desperados	33 cl	5€

Vine

Rosé la Quintessence	25€
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*Alcohol abuse is dangerous for health