

# Le Café des Artistes

## MARKET MENU

Lunch menu, Monday to Friday,  
excluding public holidays

<b>Starter, main course or dessert</b>	35 €
<b>Starter, main course, dessert</b>	39 €

(See the slate)

## A LOT OF WORK TO DO

*Around the aperitif \**

**Charcuterie from the Montalet House : 13 €**  
**Tuber Aestivum truffle sausage \***

## CHICKENS THAT PECK DON'T CACKLE

*Our starters*

<b>Beet en papillote, haddock, parsley</b>	15 €
<b>Gravelax salmon with preserved lemon, raw cream</b>	18 €
<b>Perfect egg, cep velouté with chestnut chips</b>	17 €
<b>Duck foie gras, fruit pickles, toasted bread</b>	23 €

## HOT IN FRONT!

*Our dishes*

<b>Francilin" confit pig's trotter roasted pumpkin with honey and lemon</b>	25 €
<b>Braised shoulder of lamb with spices, onions and parsley root</b>	27 €
<b>Catch of the day a la plancha, leeks with thyme, lobster bisque</b>	27 €
<b>Scallops, carrots, herb vinaigrette</b>	32 €

**Our "pièce à partager" (Chips, market garden  
salad)\***

**Piece of beef \* for two** 110 €  
**for two people**

*Our additional side dishes :*

<b>Plate of Chips *</b>	5 €
<b>Vegetable salad with vinaigrette *</b>	4 €

## IN LOVE, WE SHARE EVERYTHING!

*Our cheese*

**Brie de Meaux fermier \*** 9 €

## IT DOESN'T TAKE MUCH TO BE HAPPY

*Our desserts for a sweet finish*

<b>Crème brûlée blueberry blackcurrant</b>	10 €
<b>Fig and raspberry pavlova</b>	12 €
<b>Plum iced nougat</b>	10 €
<b>Chocolate brownies, ice cream of the moment</b>	10 €

## GURGLING

*Children's menu (up to 12 years)*

**Prince of Paris Ham**

**Butcher's cut or catch of the  
day** 22 €

**Moelleux au chocolat**

VAT & service included,  
Meat origin: Pork & Lamb - France /  
Beef - Ireland  
These suggestions are not included in a  
Relais & Châteaux gift box. \*