

# Le Café des Artistes

## MARKET MENU

Lunch menu, Monday to Friday,  
excluding public holidays

Starter, main course or dessert	35 €
Starter, main course, dessert	39 €
Sommelier's selection (with menu)	8 €

(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*

Country terrine with radish pickles	12 €
Cold candy tomato soup basil burrata	16 €
Gravlax salmon with dill and lemon peels	18 €
Sucrine from Ile de France "Bistrot salad" style	15 €
Available as a dish for vegetarians	18 €

## HOT IN FRONT!

*Our dishes*

Grilled fillet of sea bass with aubergines, parsley oil condiment	32 €
Catch of the day with "pommes de terre nouvelles", bone juice	27 €
Roast duck breast, tomato and spinach pods	29 €
Loin of francilin pig with roast gravy and chips	25 €

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

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

Our additional side dishes :

Plate of Chips *	5 €
Vegetable salad with vinaigrette *	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*

Crème brûlée blueberry blackcurrant	10 €
Fig and raspberry pavlova	12 €
Plum iced nougat	10 €
Chocolate brownies, ice cream of the moment	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 & Duck - France /  
Beef - Ireland  
These suggestions are not included in a  
Relais & Châteaux gift box. \*