

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 €
(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

Beet en papillote, haddock, parsley	15 €
Gravelax salmon with preserved lemon, raw cream	18 €
Perfect egg, squash velouté with chestnut and ham chips	17 €
Duck foie gras, fruit pickles, toasted bread	23 €

HOT IN FRONT!

Our dishes

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

**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 brulée coconut praliné	10 €
Chestnut and pear pavlova	12 €
Citrus fruit and vanilla bean millefeuilles	10 €
Cuban 65% chocolate coulant with caramel ice cream	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. *