

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 €
Suggestions on the slate only	

A LOT OF WORK TO DO

*Around the aperitif **

Charcuterie from the Montalet House	: 13 €
Tuber Aestivum truffle sausage *	
Country ham 24 months *	15 €
Croquetas with sheep's cheese (6 pieces) *	15 €

CHICKENS THAT PECK DON'T CACKLE

Our starters

Butternut squash " coulant " egg, ham chips	15 € 18 €
Mimosa" leeks, crispy veal head	17 €
Duck foie gras, smoked duck breast, apple-mango	23 €
Sea bream tartar, grapefruit caviar	

HOT IN FRONT!

Our dishes

Catch of the day, celeriac, Noilly- Prat sauce	28 €
Scallops, parsnip and beet, shellfish sauce	32 €
Braised beef chuck, Belle de Fontenay	28 €
Lamb shoulder confit, Helianthus	28 €
Grilled sirloin steak, French fries, roast gravy *	39 €

The vegetarian suggestion :

Herb-roasted cauliflower, creamy squash 27 €

Our additional accompaniments :

Heart of lettuce *	5 €
French fries *	5 €

IT DOESN'T TAKE MUCH TO BE HAPPY

Our desserts for a sweet finish

Plate of mature cheeses *	14 €
Floating island with vanilla bean	11 €
Profiteroles	13 €
Pistachio mille-feuilles	13 €
Lemon tart	13 €

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 – France
These suggestions are not included in a
Relais & Châteaux gift box. *