

# 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 €

*Suggestions on the slate only*

## A LOT OF WORK TO DO

*Around the aperitif \**

<b>Charcuterie from the Montalet House :</b>	13 €
<b>Tuber Aestivum truffle sausage *</b>	
<b>Country ham *</b>	15 €
<b>Crunchy croquette (6 pieces) white truffle oil *</b>	16 €

## CHICKENS THAT PECK DON'T CACKLE

*Our starters*

<b>Land white asparagus, maltese sauce</b>	16 €
<b>Burrata cheese, pea velouté with mint, ham chips</b>	17 €
<b>Duck foie gras, smoked duck breast, pineapple-mango</b>	20 €
<b>Sea bream tartar, mango, coriander, grenade</b>	17 €

## HOT IN FRONT!

*Our dishes*

<b>Pig belly, peas carrot pulp, asian inspiration</b>	27 €
<b>Cod, potatoes "Charlotte" Lobster bisque</b>	29 €
<b>Farm poultry, walnut green asparagus aged garlic and prune</b>	30 €
<b>Turbot fliet, cauliflower and carrots</b>	36 €
<b>Grilled sirloin beef, French fries,* sucrine gourmet salad</b>	39 €

The vegetarian suggestion :

<b>Chickpea risotto, pea asparagus, coriander</b>	24 €
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*Our additional accompaniments :*

<b>Sucrine gourmet salad *</b>	5 €
<b>French fries *</b>	5 €

## IT DOESN'T TAKE MUCH TO BE HAPPY

*Our desserts for a sweet finish*

<b>Plate of mature cheeses</b>	14 €
<b>Floating island with vanilla bean</b>	12 €
<b>Profiteroles</b>	13 €
<b>Pistachio mille-feuilles</b>	14 €
<b>Meringue, strawberry, passion fruit sorbet</b>	14 €

## GURGLING

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

<b>Prince of Paris Ham</b>	
<b>Chicken or Cod, French fries</b>	22 €
<b>Chocolate coulant, vanilla ice cream</b>	

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