

LE CAFÉ DES ARTISTES

MARKET MENU

Starters, main dish, desert - 37€

Available by the slate from Monday to Friday, excluding public holidays, for lunch only.

CHILD MENU

Starters, main dish, desert - 22€

Ham or smoked salmon
Poultry or trout, pasta
Chocolate coulant, custard

Our starters

- Label rouge snails with parsley garlic butter, black olive bread (12 pieces)** 21 €
🍷 Suggestion - AOC Saumur "Argile" - Château du Hureau 13€
- Sea bream tartar with citrus fruit** 19 €
🍷 Suggestion - AOC Bordeaux blanc - Château Fourcas-Dupré - 14€
- Onion soup au gratin with old Beaufort cheese** 16 €
🍷 Suggestion - AOC Chablis - Domaine Bardet - 13€
- ♥ **Pan-fried squid with chorizo, corn purée with Cajun spices** 18 €
🍷 Suggestion - AOC Hautes Côtes de Beaune "Paris 1234" - Domaine Saint-Marc - 15€

Our main dishes

- Charcoal-grilled veal quasi, patatas bravas and homemade barbecue sauce** 29 €
🍷 Suggestion - AOC Pic Saint-Lou - Chemin des rêves - 15€
- Norman scallops, orzo risotto with parmigiano reggiano, meat jus** 27€
🍷 Suggestion - AOC Bordeaux blanc - Château Fourcas-Dupré - 14€
- Red curry with seasonal vegetables coconut milk, fresh coriander and basmati rice** 25 €
🍷 Suggestion - AOC Listrac-Médoc - Château Fourcas-Dupré - 14€
- ♥ **Roast duck breast sweet potato purée with honey, orange-glazed carrots** 27 €
🍷 Suggestion - AOC Saumur-Champigny "Truffe" - Château du Hureau - 13€

Our cheeses & desserts

- Plate of mature cheeses and chutney of the moment** 14 €
🍷 Suggestion - AOC Saumur-Champigny "Truffe" - Château du Hureau - 13€
- ♥ **Apple tatin, raw cream and Madagascar vanilla ice cream** 13 €
🍷 Suggestion - AOP Cidre Pays-d'Auge, Domaine la Galotière 7€
- Mi-cuit with chocolate, custard, vanilla ice cream and cocoa nibs** 12 €
🍷 Suggestion - AOC Listrac Médoc - Château Fourcas-Dupré - 14€
- Citrus Mont-Blanc with orange and mandarin sorbet** 13 €
🍷 Suggestion - AOC Champagne Brut - Alfred Gratien - 20€
- Paris-Brest with pecans, homemade praliné** 12 €
🍷 Suggestion - Rivesaltes - Bordeaux - 12€

♥ The team's favourites, go ahead with your eyes shut!

VAT and service included. Origin of meat: Duck - France - Veal - Holland