

# LE CAFÉ DES ARTISTES

## MARKET MENU

**Starters, main dish, coffe - 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 profiterole, vanilla icecream

## Our starters

**Ravioli with porcini mushrooms, vegetable consommé with basil** 18 €

Suggestion - Chablis - Domaine William Fèvre - €13

**Semi-cooked duck foie gras, pear chutney and toasted brioche** 24 €

Suggestion - Saint-Joseph Blanc "Les Lyseras" Yves Cuilleron - €16

**Prawn sashimi with ginger oil and lime red shiso leaves** 20€

Suggestion - Chardonnay Cigalus Languedoc - Domaine Gerard Bertrand - €19

**Cream of pumpkin soup with roasted hazelnuts, tome cheese crisps and bacon** 15 €

Suggestion - Pinot Noir - Domaine de l'Aigle - €11

## Our main dishes

**Oyster mushroom tournedos, roasted vegetables and parsley pesto** 24€

Suggestion - Crozes Hermitage François Villard "Certitude" 2022 - €12

**Sea bass fillet, sweet potato mousseline and yellow wine butter** 30€

Suggestion - Saint-Joseph Blanc "Les Lyseras" Yves Cuilleron - 16€

**7-hour slow-cooked veal chuck, Jerusalem artichoke and black** 29 €

**chanterelle stew**

Suggestion - Saint Joseph François Villard "Poivre et sol" - 14€

**Roasted scallops, parsnips and candied carrots, pearl jus** 30€

Suggestion - Chardonnay Cigalus Languedoc - Domaine Gerard Bertrand - 19€

**Grilled beef fillet, pressed almond apples with smoked garlic** 32 €

Suggestion - Pinot noir - Domaine de l'Aigle - 11€

## Our cheeses & desserts

**Plate of mature cheeses and chutney of the moment** 14 €

Suggestion - Crozes Hermitage François Villard "Certitude" 2022 - 12€

**Roasted figs, almond milk ice cream, fig compote, almond streusel, and fig jus** 12€

**Profiterole, vanilla ice cream, hazelnut praline crunch and cocoa nibs, 70% Guanaja chocolate sauce** 14 €

**Roasted pear with honey, light yogurt sorbet, and crispy wafers** 14 €

**Madagascar vanilla rice pudding, smooth caramel, and caramelized puffed rice** 12 €

VAT and service included.

Origin of meat: Duck- France - Beef - UE