

LE CAFÉ DES ARTISTES

MENU OF THE DAY

Starters, main dish, coffee - 37€

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

CHILD MENU

Starters, main dish, desert - 22€

Ham or smoked salmon
Poultry or cod, pasta
Chocolate profiterole, vanilla icecream

Our starters

Ravioli with porcini mushrooms, vegetable consommé with basil 18 €

Suggestion - Bordeaux Blanc - Domaine Fourcas Dupré - €12

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, Tomme 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" 2023 - €12

Sea bass fillet, sweet potatoes 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 chanterelle stew 29 €

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 - Bordeaux - Domaine Fourcas Dupré - 12€

Our cheeses & desserts

Plate of mature cheeses and chutney of the moment 14 €

Suggestion - Crozes Hermitage François Villard "Certitude" 2023 - 12€

Citrus "blanc-manger", royal icing & citrus marmalade 12€

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

Roasted pineapple, coconut and shiso sorbet, vanilla cream and almond tuiles 14 €

Chestnut & vanilla "Mont Blanc", chestnut tuile and chestnut ice cream 14 €

VAT and service included.

Origin of meat: Duck- France - Beef - UE

The list of allergens is available upon request