



LES ETANGS DE COROT
VERSAILLES

LE CAFÉ DES ARTISTES

Typical French bistro

An authentic setting under the vaulted ceilings of the hamlet's cellar, Le Café des Artistes offers Bistro dishes accompanied by a glass of wine served according to a system that lets guests choose freely from among a wide variety.



Open every day

Booking: +33 (0)1 41 15 37 93 / seminaires@etangs-corot.com

LE CAFÉ DES ARTISTES

STARTERS

“Parfait” cooked egg, Albufera sauce, sunchokes with bacon
Lobster “velouté”, white button mushrooms and cress cream
Celery root and apple remoulade, Haddock
Poultry “terrine” with foie gras, brioche

MAIN COURSES

Scallops with Arpajon beans, chorizo (4€ extra per person)
Whiting fillet with squash seeds and lemon, Noailly Prat sauce
Grilled pork pudding with apple, mashed potatoes
Duckling fillet with spices, carrots and candied onion
Undercut of beef with lovage, beetroot and parsnip

DESSERTS

Plate of cheeses
The clementine, madeleine biscuit and puffed rice
The pear chocolate, feuillantine and pear sorbet
The chestnut coffee, dacquoise and vanilla ice cream

DRINKS

Food and wine pairing : one glass of wine per course
Coffee and mineral water

Starter + Main course + Dessert + Drinks - 70 € per person

*A unique menu for all guests
All our meats come from France*