

Le Café des Artistes

MARKET MENU

Lunch menu, Monday to Friday,
excluding public holidays

Starter, main course or dessert 35 €
Starter, main course, dessert 39 €

Suggestions on the slate only

A LOT OF WORK TO DO

*Around the aperitif **

Charcuterie from the Montalet House : 12 €
Dried sausage *

Oysters by 3 or by 6 * 7.50 € / 14 €

Crunchy croquette * 16 €
(6 pieces)

CHICKENS THAT PECK DON'T CACKLE

Our starters

**Carpaccio veal chuck, cesar sauce and
fried capers** 16 €

**Creamy burrata, pea and mint velouté,
ham crisps** 17 €

**Duck foie gras, smoked duck breast,
rhubarb, apple, shallot** 20 €

Tartar of sea bass, beetroot sorbet 17 €

HOT IN FRONT!

Our dishes

**Catch of the day, candided Parisian
carrots, spinach and lobster bisque** 28 €

**Roasted pollack with herbs, stuffed
courgette and Noilly prat** 30 €

**Fillet of duckling a la plancha, mashed
potatoes, shallot confit and cherry jus** 29 €

**Pork loin confit, aubergines, cherry
tomatoes and tarragon jus** 27 €

Piece to share:

**Mature rib of beef, mitraille potatoes,
crispy sucrine *** 110 €

The vegetarian suggestion :

Chanterelles risotto and cébettes 24 €

Our additional accompaniments :

Sucrine gourmet salad * 5 €

French fries * 5 €

IT DOESN'T TAKE MUCH TO BE HAPPY

Our desserts for a sweet finish

Plate of mature cheeses 14 €

Floating island with vanilla bean 12 €

Profiteroles 13 €

**Chocolate mille-feuilles with milk
jam** 14 €

**Meringue, strawberry, strawberry
sorbet** 14 €

GURGLING

Children's menu (up to 12 years)

Prince of Paris Ham

Chicken or Cod, French fries 22 €

Chocolate coulant, vanilla ice cream

VAT & service included,
Meat origin: Duck & Beef - France /
Fish : France
These suggestions are not included in a
Relais & Châteaux gift box. *