

# 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 €

## Single menu on a slate

## 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 capers** 16 €  
**Creamy burrata, pea and mint velouté, ham crisps** 17 €  
**Duck foie gras, smoked duck breast, mango, apple, shallot** 20 €  
**Tartar of sea bass, granny smith apple 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 :

**Pepper and tomato risotto** 24 €

*Our additional accompaniments :*

**Sucrine gourmet salad \*** 5 €  
**Scraped potatoes \*** 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, mashed potatoes** 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. \*