

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 **

Platter of charcuteries & guindillas * 18 €

Platter of cheeses with chutney of the moment * 18 €

Vegetables tempura, curry sauce * 15€

6 n°3 oysters, red wine vinegar with shallots * 18€

CHICKENS THAT PECK DON'T CACKLE

Our starters

Marinated salmon gravlax, Isigny cream, pink berries and blinis 24 €

Foie gras with red port, poached pear with spices 26 €

Perfect egg, ceps, hazelnut oil and crispy onions 18 €

Onion soup au gratin with old Beaufort cheese and garlic croutons 16 €

HOT IN FRONT!

Our dishes

Fillet Castle paving stone a la plancha, potato mille-feuilles with peanut butter 32 €

Roast cod fillet, yuzu glaze, hazelnut parsnip puree 28 €

Tender chicken, coconut milk with Cajun spices, seasonal vegetables 28 €

Pan-fried gnocchi with chanterelles, spinach and garlic butter 22 €

IT DOESN'T TAKE MUCH TO BE HAPPY

Our desserts for a sweet finish

Plate of mature cheeses 14 €

Tarte tatin, vanilla ice cream, salted butter caramel cream 13 €

Figs roasted in honey, Fourme d'Ambert ice cream, sacristain 14 €

Moelleux au chocolat, Madagascar vanilla custard 12 €

Speculos and lemon combawa cheesecake 13 €

GURGLING

Children's menu (up to 12 years)

Prince of Paris Ham 22 €

Chicken or Cod, potatoes gnocchi

Chocolate coulant, vanilla ice cream

VAT & service included,
Meat origin: Poultry & Beef – France /
Fish : France

These suggestions are not included in a
Relais & Châteaux gift box. *