

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 €

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, cauliflower soup, hazelnut oil and crispy onions	18 €
Onion soup au gratin with old Beaufort cheese and garlic croutons	16 €
6 oysters n°3 'Maison Cadoret', red wine vinegar with shallots	18 €

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 €
Norman scallops, orzo risotto with Parmigiano Reggiano, meat jus	29 €

GURGLING

Children's menu (up to 12 years)

Prince of Paris Ham	22 €
Chicken or Cod, potatoes gnocchi	
Chocolate coulant, vanilla custard	

IT DOESN'T TAKE MUCH TO BE HAPPY

Our desserts for a sweet finish

Platter of mature cheeses (Sainte-Maure de Tourraine, Brie de Meaux, Tomme aux fleurs sauvages) and chutney of the moment	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 €

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