

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 €
Frenh onion soup au gratin with aged Beaufort cheese and garlic croutons	16 €
6 oysters n°3 'Maison Cadoret', red wine vinegar with shallots	18 €

CHAUD DEVANT !

Our main courses

Fillet of beef "à la plancha" potato mille-feuilles with peanut butter	32 €
Roasted cod fillet, yuzu lacquering, hazelnut parsnip puree	28 €
Tender free-range poultry, coconut milk with Cajun spices, seasonal vegetables	28 €
Pan-fried udon, shitakés, pakchoï, Thai sauce	22 €
Norman scallops, orzo risotto with Parmigiano Reggiano, meat juice	29 €

RUMBLING

Children's menu (up to 12 years)

Prince of Paris ham	22 €
Chicken or Cod, potato gnocchis	
Running chocolate cake, vanilla custard	

IT DOESN'T TAKE MUCH TO BE HAPPY

Our desserts for a sweet finish

Platter of matured cheeses (Sainte-Maure de Tourraine, Brie de Meaux, Tomme aux fleurs sauvages) and its chutney of the moment	14 €
Citrus Pavlova, orange-mandarin sorbet	13 €
Hazelnut entremet, ice cream and praline	14 €
Running chocolate cake, cocoa nibs, vanilla ice cream	12 €
Tatin style apple, raw cream and vanilla ice cream	13 €

VAT & service included,
Meat origin: Beef - UE / Fish : France