

STARTERS

CHIPIRONS, CUTTLEFISH FRITTER, WHITE AÏOLI	9
ANDALUSIAN GAZPACHO, MOZZARELLA STICKS	8
TATIN DE BETTERAVE, BEET PIE, FRESH GOAT'S CHEESE	8,5
TERRINE, HAM PÂTÉ, CONFIT ONION	8
L'ŒUF, CRISPY BAKED EGG, COLD PEPPERS AND CRUNCHY BACON.....	8,5
SPECIAL OYSTERS FROM LES PARCS DE L'IMPÉRATRICE (J. DUPUCH – CAP FERRET)	2,5 unit

TO SHARE...

MEATS FROM THE ABOTIA FARM - BASQUE COUNTRY

PLATTER OF MEATS OR CHEESE	16
PLANCHE DES ARTS, PLATTER FOR TWO SELECTION OF MEATS AND CHEESE.....	21

CHEESE & DESSERTS

SHEEP'S CHEESE, BLACK CHERRY JAM	9
ROASTED PINEAPPLE	9
SALTED CARAMEL, DON PAPA BAROKO RUM SORBET	
CRÈME BRÛLÉE MADE WITH CITRUSES	8
FRESH STRAWBERRIES, SHORTBREAD, PISTACHIO ICE	9
THE « ÉCLAIR » BY ALEXIS, FRENCH PUFF PASTE PASTRY	9
THE FAMOUS CAFÉ DES ARTS' PROFITEROLE.....	10
PUFF PASTE, BOURBON VANILLA ICE CREAM, HOT CHOCOLATE	
HALF COOKED CHOCOLATE CAKE, SUMMER FRUITS'S SORBET	9
LADIES TATIN'S APPLE PIE, ISIGNY FRESH CREAM ICE	8
GOURMET CAFÉ, ESPRESSO AND SELECTION OF MINI DESSERTS	11
GOURMET CHAMPAGNE.....	20
GLASS OF CHAMPAGNE AND SELECTION OF MINI DESSERTS	
STÉPHANE VINDRET MAÎTRE ARTISAN GLACIER	
ICE AND SORBET, 3 SCOOPS WITH CHANTILLY.....	8,5
ARABICA COFFEE, SALTED BUTTER CARAMEL, VALRHONA CHOCOLATE, MINT-CHOCOLATE, PISTACHIO, GRAPES AND RUM, BOURBON VANILLA, COTTON CANDY, NUT SPREAD, SICILIAN LEMON, SENGANA STRAWBERRY, MANGO, PASSION, MELON FROM FRANCE, VINE PEACH, WILLIAMS PEAR	
LA DAME BLANCHE.....	9
VANILLA ICE CREAM, CHANTILLY, HOT CHOCOLATE SAUCE	
CAFÉ OU CHOCOLAT LIÉGEOIS.....	9
COFFEE OR CHOCOLATE ICE CREAM AND SAUCE, CHANTILLY	
LE COLONEL, SICILIAN LEMON SORBET, VODKA 2CL	10
CREPES OR WAFFLE, CHANTILLY	
STRAWBERRY OR APRICOT JAM	7
NUTELLA OR SALTED BUTTER CARAMEL	8
EXTRA ICE CREAM OR SORBET SCOOP	3

MAIN COURSES

ANDOUILLETTE, TROYES 5A SAUSAGE (OFFAL).....	17
BURGER FROM THE ARTS, CHEDDAR CHEESE	20
CANNELONI WITH FRESH SPINACH AND RICOTTA CHEESE	18
VEAL CARPACCIO, JUST AS A « VITELLO TONNATO ».....	21
ENTRECÔTE, SIRLOIN STEAK, CONFIT SHALLOT.....	26
FISH & CHIPS, TARTAR SAUCE	18
PIECE OF BEEF	20
LIMOUSIN BEEF TARTAR (RAW), SERVED PREPARED	20
ENCORNETS, FRIED SQUIDS, PARSLEY AND GARLIC	21
CABILLAUD, COD TARTAR (RAW) WITH CITRUSES	20
THON, HALF COOKED TUNA, ASIAN VINAIGRETTE.....	22
BREADED GOAT'S CHEESE SALAD	17
CHERRY TOMATOES, RED ONION, HONEY VINAIGRETTE	
CAESAR SALAD, BREADED CHICKEN, SOFT BOILED EGG, BACON	18
PARMESAN, CAESAR SAUCE, BREADCRUMB	

SEASONAL SUGGESTIONS ON BOARDS

FOR LUNCH

FROM MONDAY TO FRIDAY ON OUR DAILY BOARD
EXCEPT ON PUBLIC HOLIDAY OR WHEN OUT OF STOCK.

DAILY SPECIAL	13,90
STARTER + MAIN COURSE & COFFEE	16,90
MAIN COURSE + DESSERT & COFFEE	16,90
COMPLETE FORMULA & COFFEE.....	18,90

THE KIDS

UP TO 1,50 METER HIGH (APPROXIMATELY !)

LIMOUSIN BUNLESS BURGER OR BREADED FISH
FRENCH FRIES OR VEGETABLES, FRUIT SQUASH,
SCOOP OF COTTON CANDY OR SPREAD ICE CREAM 14,9

NET PRICES IN EUROS. SERVICE AND TAXES INCLUDED.
WE DO NOT ACCEPT AMERICAN EXPRESS CARDS, CHECKS NOR HOLIDAY VOUCHERS.
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGY.



CAFE DES ARTS

BRASSERIE FONDÉE EN 1924

ENGLISH VERSION