



CAFE DES ARTS

BRASSERIE FONDÉE EN 1924

138 COURS VICTOR HUGO, 33000 BORDEAUX
05.56.91.78.46

TO SHARE

Charcuteries, Platter of cured meat.....	16
Brebis, Platter of sheep's cheese	16
La planche des Arts, selection of cured meats, sheep's cheese and pork pâté	21

THE OYSTERS

Huitres Spéciales N°3 Les Parcs de l'Impératrice - J. DUPUCH - Cap Ferret From 6 units	unit. 2,50
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DON'T FORGET THE PERFECT MATCHING GLASS OF WINE !

THE KIDS

UP TO 1,50 METER HIGH (APPROXIMATELY !)

French bunless burger or breaded fish + side dish + fruit squash + scoop of cotton candy ice cream	14,90
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FOR LUNCH

FROM MONDAY TO FRIDAY ON OUR DAILY BOARD *

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

ICES AND SORBETS

Le Colonel lemon sorbet, vodka 2cl	10
La Dame blanche.....	9
Vanilla ice cream, chantilly, hot chocolate sauce	
Le Café ou Chocolat liégeois	9
Coffee or chocolate ice cream and sauce, chantilly	
2 scoops with chantilly.....	7
3 scoops with chantilly.....	8,50
ARABICA COFFEE, SALTED BUTTER CARAMEL, VALRHONA CHOCOLATE, PISTACHIO, GRAPES AND RUM, NUT SPREAD, BOURBON VANILLA, COTTON CANDY, SICILIAN LEMON, SENGANA STRAWBERRY, MANGO, PASSION, VINE PEACH.	

STARTERS

Oeufs-mayo, Great eggs and mayonnaise.....	7
Frisée salad with bacon, gizzards, croutons and soft-boiled egg.....	8
Terrine, Pork's pâté.....	8
Escargots, Six snails with garlic butter	9
Poireaux, Leeks with shallot vinaigrette, hard-boiled egg	7
Small roasted raw milk camembert (cheese).....	14
Guacamole, shrimps and cocktail sauce.....	8
Rillettes, Cooked salmon's pâté, toasted bread.....	8
Salade de chèvre, Roasted goat's cheese salad	8 / 16
Caesar salad with chicken fillets	9 / 18

FISH

Fish and chips (fried fish)	18
Salmon tartar (raw)	21
Cabillaud, Cod Aioli, steamed vegetables	22
Saumon, Salmon filet, white butter and Noilly Prat sauce	21

MEAT

Pièce du boucher, Piece of beef.....	20
Andouillette, Grilled Troyes sausage (offal).....	17
Cheese Burger from the Arts.....	21
Boudin, Black pudding from Christian Parra cooked on the plancha.....	19
Rognons, Veal kidneys with mustard seeds	18
Entrecôte, Sirloin steak	28
Coquillettes, Pasta with Serrano ham and cheese	16
Poulet, Roasted chicken thigh, toasted garlic bread	17
Beef tartar (raw)	20
Agneau, Roasted saddle of Lamb	22

BLEU : blue rare - SAIGNANT : rare/bleeding - A POINT : medium well - BIEN CUIT : well-done

Extra side dish, home made french fries, green beans, pasta,
mashed potatoes with butter, steamed vegetables..... 3,50

CHEESE AND DESSERTS

Sheep's cheese, green salad.....	9
The famous Café des Arts' profiterole	12
Crème brûlée with vanilla	7
Riz au lait, French Rice pudding, caramelized nuts and salted caramel	8
Chocolate mousse.....	7
Big rum baba	12
Tatin, French apple pie, Isigny cream	8
Mi cuit, Half cooked chocolate cake, custard	8
The Gourmet coffee, espresso and selection of mini desserts.....	11
The Elders coffee, espresso, plums marinated with spices and red wine.....	6
Irish Coffee	10

* EXCEPT ON PUBLIC HOLIDAY OR WHEN OUT OF STOCK.

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.