



— CAFE DES ARTS —

BRASSERIE POPULAIRE

SINCE 1924

Starters

- Deviled eggs -3,90 Cold green peas soup, feta cheese -4,40
Soft poached egg, sweet corn cream with smoked paprika, gizzards -4,70
Three Arcachon's N°4 oysters, shallot vinegar -6 Six prawns, home-made mayonnaise -6
Shaved truffled ham -5,80 Serrano ham platter -5,40
Razor shells, parsley and garlic -5,90 Quinoa, citrus, fresh herbs -3,90
Green asparagus, ricotta cheese, olive oil, Espelette pepper -4,80

Main courses

- Prepared beef tartare (raw), home-made french fries -12,20
Toulouse sausage, mashed potatoes, thym infused meat juice -10,60
Troyes sausage (offal), wholegrain mustard's sauce, home-made french fries -11,90
Butcher's grill, pepper sauce, home-made french fries -13,60
Pasta gratin with truffled ham -11,20
Risotto, wood garlic, spring vegetables -11,80
Hake fish fillet, chorizo cream, green peas -12,90
Tuna steak, thai marinade, carrots purée with sesame oil -13,90
Caesar salad with crispy chicken -11,20
The Arts'salad, gizzards, sweet corn, feta cheese, egg, red onions -11,20

WITH THE MAIN COURSES

- Side dish change -1,00
Extra side: Mixed salad -2,50 Home-made french fries -2,90
Mashed potatoes -3,20 Vegetables -3,20 Home-made Sauce -1,00

Cheese and desserts

- Basque sheep, Beaumont de Savoie (cow), Auvergne's blue cheese cream and salad
1 cheese -4,60 / 2 cheeses -5,50 / 3 cheeses -6,40
Eclair, coffee cream puff -3,90 Floating island, custard, caramel -3,90 French pancake, sugar -2,80
Crème brûlée, salted caramel -4,90 Arts' profiterole, puff paste, vanilla ice cream, hot chocolate, almonds -5,40
Chocolate lava cake, custard -4,20 Poched pear, verbena, white chocolate -4,60 Rhubarb pie -4,80
Café ou chocolat liégeois, coffee or chocolate ice cream and sauce, chantilly -5,90
Dame blanche, vanilla ice cream, chantilly, hot chocolate sauce -5,90 Le Colonel, lemon sorbet, vodka -6,40
Ices and sorbets of your choice, one scoop -2,00

Children's menu -11,00

- Water with syrup - Fried chicken or fish of the day, french fries or mashed potatoes
French pancake with sugar or Ice scoop

WITH YOUR MEAL—DRINK BY THE GLASS

ENGLISH MENU

| | 25cl |
|--|------|
| Water with syrup..... | 2,00 |
| Coca-cola, Coca-cola zero sugar, Perrier..... | 2,50 |
| Lemonade with syrup, Peach Fuzz tea..... | 2,50 |
| Orange, apple, banana or pineapple juice..... | 2,50 |
| Pelforth blond beer 5,8°..... | 3,00 |
| Panaché beer and lemonade Monaco + grenadine Tango beer and grenadine Twist beer and lemon syrup ... | 3,30 |
| Picon beer, dried orange, gentian, cinchona, very bitter taste | 3,50 |
| Affligem 6,7° abbaye beer, Mort Subite white beer 4,2°..... | 3,50 |
| Lagunitas 6,2° californian IPA beer, Fisher Doreleï amber beer 6,3°..... | 3,90 |

WINE BY THE GLASS AND PITCHER

| | Glass 12,5cl | Quarter 25cl | Lyonnais pitcher 46cl | Bottle 75cl |
|----------------------------|-----------------|-----------------|--------------------------|----------------|
| AOC Bordeaux rouge - Red | 2,30 | 4,60 | 8,50 | 13,80 |
| AOC Bordeaux blanc - White | 2,30 | 4,60 | 8,50 | 13,80 |
| IGP Ile de Beauté - Rosé | 2,50 | 5,00 | 9,20 | 15,00 |

Cocktails 15cl

| |
|---|
| LA PISCINE DES ARTS -6 |
| Lillet rosé, grapefruit's syrup, tonic |
| APEROL SPRITZ -6 |
| Aperol, Prosecco, sparkling water |
| NEGRONI -6 |
| Red Martini, Campari, gin |
| MOJITO -6 |
| Bacardi, lime, red sugar, sparkling water, mint |
| VIRGIN MOJITO -4,5 |
| Lime, red sugar, sparkling water, mint |

Aperitifs

| |
|---|
| Ricard (anise) 2cl -2,5 |
| Mauresque, tomate, perroquet 3cl -2,8 |
| Blackcurrant kir, Cardinal 12,5cl -3 |
| Sparkling kir 12,5cl -4,5 |
| Suze (bitter) 5cl -4 Blackcurrant Suze 6cl -4,5 |
| Martini, pineau, porto red or white 5cl -4 |
| Lillet (regional cooked wine) red, white, rosé 6cl -5 |
| Americano 15cl -6 |
| Whisky, rhum, gin, vodka, téquila 4cl -4,5 |

Digestifs 4cl

| | |
|--|---------------|
| Cognac VS, Armagnac VS, Calvados -4,8 | Manzana - 4,5 |
| Pear liquor, Get 27, Pastille mint, Baileys -5 | |
| Irish, Jamaican, French coffee -6 | |

Extra syrup or fruit -0,30, extra soda -1,00

Bottles of wine 75cl / glass 12,5cl

RED

| |
|---|
| Cht Bernon, AOC Médoc -17 / 3,5 |
| Cht de l'Hoste, AOC Entre Deux Mers Rouge -23 |
| Cht Carbon d'Artigues, AOC Graves -24 / 4 |
| Cht Le Couvent, AOC St Emilion Grand Cru -37 |
| Cht Coucheroy, AOC Pessac Léognan -39 |
| Les Hauts de Pez, AOC Saint Estèphe -49 |

WHITE

| |
|--|
| Cht Carbon d'Artigues, AOC Graves -21 / 3,5 |
| Tariquet Classic, IGP Côtes de Gascogne -17 |
| Tariquet lères Grives, IGP Côtes de Gascogne -24 / 4 |

ROSÉ

| |
|---|
| Cht de l'Hoste, AOC Bordeaux -18 |
| Mado en Provence, AOC Côtes de Provence -20 / 3,5 |

SPARKLING

| |
|-------------------------------|
| Scalini, DOC Prosecco -23 / 4 |
| Mahé Leroy, AOC Champagne -60 |

WATER

| |
|--|
| Vittel mineral 50cl -3 / 1L -4 |
| San Pellegrino sparkling 50cl -3,5 / 1L -4,8 |

Coffee

| | |
|--------------------------------------|-----------------|
| Espresso -1,9 | |
| Decaffeinated, americano -2,2 | Small milk -2,3 |
| White coffee, Teas, Herbal teas -3,9 | |