

138 COURS VICTOR HUGO
33000 BORDEAUX
05.56.91.78.46



OPEN 7DAYS A WEEK
EATING ALL DAY
ENGLISH MENU

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—≡≡ CAFE DES ARTS ≡≡—
BRASSERIE POPULAIRE
SINCE 1924

Starters

Deviled eggs -**3,90** Cucumber's salad, white cheese, mint -**3,90**
Soft poached egg, cooked sweet peppers, Serrano ham -**4,90**
Three Arcachon's N°4 oysters, shalot vinegar -**6** Six prawns, home-made mayonnaise -**6**
Shaved truffled ham -**5,80** Serrano ham platter -**5,40**
Melon's gazpacho with cucumber and basilic -**5,60**
Tuna tataki, thai style, peanuts -**6,20** Tomatoe's crumble and black olives -**5,20**

Main courses

Prepared beef tartare (raw), home-made french fries -**12,20**
Beef carpaccio (raw), arugala's pistou sauce, home-made french fries -**12,90**
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**
Salmon tartare (raw), asian style, cucumber, green apple, home-made french fries -**15,80**
Sea's parillada, spigol cream, grilled vegetables -**15,90**
Summer's vegetables's pie, arugala -**11,20** Caesar salad with crispy chicken -**11,20**
Ocean's salad, tuna tataki, prawns ans salmon's rillettes -**13,20**

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**
Floating island, custard, caramel -**3,90** French pancake, sugar -**2,80**
Crème brûlée, virgin mojito taste -**4,90** Arts' profiterole, puff paste, vanilla ice cream, hot chocolate, almonds -**5,40**
Chocolate lava cake, custard -**4,20** Iced nougat, red berries sauce -**4,40**
Watermelon soup, ginger and mint -**4,60** Strawberries and whipped cream -**5,40**
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

Please let us know if you have any food allergy.

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	Lyonnnais 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