



—≡≡ CAFE DES ARTS ≡≡—

BRASSERIE POPULAIRE

SINCE 1924

Starters

- Deviled eggs -3,90 Butternut squash, curry and coco soup -4,30
Soft poached egg, mushrooms cream, hazelnuts -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
Beet's carapccio, blue cheese's chantilly, green apple, hazelnuts -5,80
Grilled leeks, smoked herring, lemon cream -5,60 Pleurotes mushrooms, persil, garlic -5,80

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
Confit duck's leg, red wine sauce, fried potatoes -15,90
Vegetarian lasagna, butternut squash, goat cheese and spinach -12,80
Salad with grilled goat cheese, honey, nuts, Serrano ham -12,90
Caesar salad with crispy chicken -11,20 Risotto with prawns and vegetables -15,70
Trout fillet, leeks and spinach cream, parsnip's purée -14,90

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, orange blossom taste -4,90 Arts' profiterole, puff paste, vanilla ice cream, hot chocolate, almonds -5,40
Rice pudding, salted caramel -5,60 Chocolate lava cake, custard -4,20
Banana's tarte tatin, vanilla ice, whipped cream -5,80
Roasted plums, cream cheese with honey, almond crispy biscuit -5,20
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 2cl -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

Net prices in Euros, service and taxes included. Please let us know if you have any food allergy.

WITH YOUR MEAL—DRINK BY THE GLASS

25cl

Water with syrup.....	2,50
Coca-cola, Coca-cola zero sugar, Perrier.....	2,80
Lemonade with syrup, Peach Fuzz tea.....	2,80
Orange, apple, banana or pineapple juice.....	2,80
Pelforth blond beer 5,8°.....	3,50
Panaché beer and lemonade Monaco + grenadine Tango beer and grenadine Twist beer and lemon syrup ...	3,80
Affligem 6,7° abbaye beer, Mort Subite white beer 4,2°.....	4,00
Lagunitas 6,2° californian IPA beer, Fisher Doreleï amber beer 6,3°.....	4,30
Picon beer, dried orange, gentian, cinchona, very bitter taste	4,30

WINE BY THE GLASS AND PITCHER

	Glass 12,5cl	Quarter 25cl	Lyonnnais pitcher 46cl	Bottle 75cl
AOC Bordeaux rouge - Red	2,50	5,00	9,20	15,00
AOC Bordeaux blanc - White	2,50	5,00	9,20	15,00
IGP Ile de Beauté - Rosé	2,80	5,60	10,30	16,80

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 alcohol 2cl -6	

Extra syrup or fruit -0,30, extra juice or 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