

Love Menu

Appetizers Choice of

Vegetables and Coco Beans Soup "au Pistou" with Croutons and Grated Cheese & Pistou 12.00

Escargots "Bourguignons" 14.00

Steamed Mussels "Poulette" 16.00

Ahi Tuna Tartar 17.00

* **Caesar Salad** 12.00

Chef Selection of 6 Oysters on ½ Shells, Shallot Mignonette 17.00

Smoked Salmon Tart Onion Cream and Caviar 18.00

* **Red Beet Arugula, Goat Cheese Salad** 14.00

Main Courses Choice of

* **Mushroom Ravioli with Asparagus** 30.00

Roasted Chicken Breast Vegetables Medley, Mustard Sauce 32.00

Filet of Sole 'Au Pistou' with Roasted Peppers and Coco Beans 38.00

Baked Barramundi (Australian Sea Bass) with Artichoke Barigoule, Pistou Broth 38.00

Roasted Rack of Lamb, Mustard Crust, Medley of Vegetables 42.00

Beef Filet Mignon with Peppercorn Sauce, French Fries 42.00

Desserts Choice of

Floating Island Meringue, Crème Anglaise, Caramel & Toasted Almonds 14.00

Flourless Chocolate Cake with Vanilla Ice Cream 14.00

Warm Raspberries Financier with Raspberry Sauce and Sorbet 14.00

Special Valentine at \$55.00:

Choice of 1 Appetizer

Choice of 1 Main Course

Choice of 1 Dessert

Laurent-Perrier Champagne \$14.00 a glass

Tax and Service not included

Corkage fee \$18.00 per bottle

Champagne corkage fee \$28.00 per bottle

\$35.00 deposit requested for reservation, not refundable 48 hours before the event

* Vegetarian

Café des Artistes

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Private Parties from 20 to 300

www.cafedesartistes.info