

Here, happiness and cuisine are homemade !



TODAY'S MAIN MEAL SPECIAL - 17 €

(only at midday, Monday to Friday, except public holidays)

STARTERS (from EEC)

Egg mayonnaise	7 €
Mussels 'au gratin' with garlic mayonnaise	14 €
Melon with Serrano cured ham	16 €
Local tomatoes, creamy burrata, homemade pesto	16 €
Anchovies, catalane style (anchovy fillets, red bell peppers, hard-boiled egg)	18 €
Salmon tartare.....	19 €
Beef carpaccio with pesto & parmesan	20 €
Poke bowl (marinated salmon, wakame, chickpeas, esperenza cheese, guacamole, cherry tomatoes, cucumber, mixed grains	20 €
Marinated salmon, chive cream, focaccia toast (Italian bread)	22 €
Friends' platter (to share or not to share !) :	
– (soubressada toast, tomato bread, Iberian chorizo, 3 milks esperenza, quince paste)	24 €
Bellota cured ham with tomato bread.....	26 €
Leucate oysters (x3) 8 € - (x6) 12 € - (x9) 18 € - (x12) 24 €	

VEGETARIAN OPTIONS IN GREEN

Glass of wine
(red, rosé or white)
5€

SALADS

SMALL LARGE

Goat cheese salad (fresh goatcheese samosas)	11 €	20 €
Café Vienne salad (chicken fillets, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves)	11 €	20 €
Caesar salad (romaine salad, chicken fillets, anchovies, bacon, egg, croutons, parmesan, Caesar sauce)	11 €	20 €
Two salmons salad (marinated, smoked) with St Moret creamed cheese, mixed green leaves.....	12 €	22 €
Scallop salad (orange butter sauce, guacamole).....	14 €	26 €

PASTA

Linguini with homemade pesto sauce	19 €
Linguinis with vegetables.....	20 €
Linguini carbonara style (with diced bacon & egg)	20 €
Linguini with Bellota cured ham & parmesan shavings.....	24 €
Seafood linguini (prawns, squid, mussels)	24 €
Café Vienne linguini (chorizo & squid with garlic & parsley).....	24 €

MENU - 38 €

CHOICE OF STARTER

Salmon tartare

or

Small Café Vienne salad

(chicken fillets, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves)

CHOICE OF MAIN COURSE

Sea bass fillet, crunchy vegetable virgin sauce, homemade ratatouille

or

Sliced duck breast, seasonal sauce, potato gratin

CHOICE OF DESSERT

Homemade chocolate mousse

or

Catalan cream, nougat smithereens

KIDS' MENU - 10 € (age 10 and under)

Minced beef, chips

or

Ham & cheese pizza

or

Salmon steak, choice of side-dish

or

Carbonara style pasta

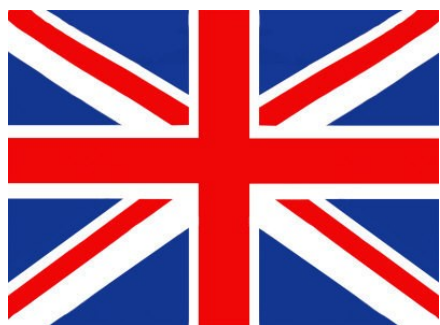
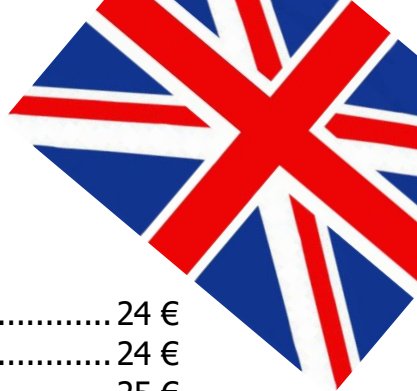
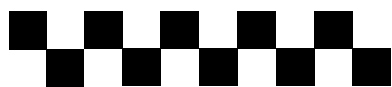
Ice-cream, 2 scoops

Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED

28/07/2025



PIZZAS

To eat in, to take away
or to share

Margarita 12 €

Tomato, mozzarella, basil, origano,
olives

Provençale 15 €

Tomato, mozzarella, mushrooms, garlic

Régina 16 €

Tomato, mozzarella, ham, mushrooms,
origano, olives

Sicilienne 17€

Tomato, mozzarella, anchovies,
capers ,origano, olives

Calzone (chausson) 17 €

Tomato, mozzarella, ham, mushrooms,
egg, origano

Souvenir, souvenir 18 €

Tomato, mozzarella, aubergine, ham,
egg, origano

La Salmone 18 €

Fresh cream, mozzarella, salmon,
burrata, olives

Burrata 18 €

Tomato, mozzarella, burrata, Parme
ham, rocket salad, balsamic cream

4 Fromages 18 €

Tomato, gorgonzola, mozzarella,
emmental, goat cheese, origano, olives

Piquante 18 €

Tomato, mozzarella, chorizo, peppers,
origano

Mr Seguin 18 €

Fresh cream, mozzarella, ham, goat
cheese, honey, origano

MEAT

All our meats come with ONE side-dish included :

salad / potato gratin / fresh chips / French green beans / mashed potato / ratatouille

Undercut beef steak, Roquefort sauce 24 €

Flank steak with shallot sauce..... 24 €

Beef tartare VBF (180g) 25 €

prepared by us or 'back & forth'

Duck confit, sauteed potatoes with garlic & parsley 25 €

Grandmother's veal kidneys EEC..... 25 €

Rib steak with Maître d'Hôtel butter 26 €

Whole grilled duck breast VF 27 €

Sliced duck breast in choice of sauce (Roquefort, pepper or seasonal) 29 €

Supplementary side-dish 4 €

**VBF = French beef VF = French poultry/meat *EEC = European Economique Union*

FISH

Marinière-style mussels (depending on arrivals), chips 18 €

Sea bass fillet, crunchy vegetable virgin sauce, homemade ratatouille 25 €

Breaded salmon with sesame seeds, satay sauce, sweet potato mash 25 €

Grilled garlic squid deglazed with Rancio, black rice 27 €

Grilled cod with garlic sauce, mashed potatoes 28 €

Tapas selection (squid, prawns, garlic mussels), black rice 29 €

Grilled sole (300g), choice of side-dish 30 €

Trio of scallops, king-sized prawns and fried duck foie gras, Banyuls wine sauce 36 €

CHEESE

Cheese plater assortment 12 €

DESSERT CORNER

Today's fruit tart 8 €

Floating island 9 €

Catalan cream, nougat smithereens 9 €

Fresh fruit salad 10 €

Mel i mato 10 €

Homemade chocolate mousse, chantilly 10 €

Caroline's warm apple tarte, vanilla ice-cream (alcohol-laced, 10 min. cooking time) 11 €

Traditional profiteroles with warm chocolate 11 €

Baba with fir liqueur, pineapple tartar 11 €

Gourmet tea (dessert surprises) 12 €

Gourmet NESPRESSO® coffee (dessert surprises)..... 12 €

Roussillon's favorites ♥ :

'L'Olivier' by Mr. Bajard..... 11 €

(apricot and whipped cream, apricot coulis, light olive oil cream, lemon Genoa bread, shortcrust pastry)

'Le Citron' from Givrés of Rivesaltes 12 €

(lemon sorbet, lemon ice cream, lime/lemon/mint granita, Madagascar vanilla marshmallow disc)

Peach Melba style' from Givrés of Rivesaltes 12 €

(yellow peach sorbet, raspberry granita, Madagascar vanilla ice-cream, caramelised almond shortbread)

ICE-CREAM

Sorbets 3 scoops (raspberry, lemon, pear, apricot, melon, peach, mandarine)..... 9 €

Ice-cream 3 scoops 9 €

(salted caramel, vanilla, strawberry, chocolate, hazelnut, coffee, pistachio, honey-nougat, rum-raisin)

Coffee or chocolat liégeois 9 €

White lady (vanilla, hot chocolate, chantilly) 9 €

Alcohol-laced sorbets (lemon, raspberry, pear) 10 €

Catalonian treat (apricot, peach, melon in Rivesaltes amber sweet wine) 10 €

Poire Belle Hélène (stewed pear with vanilla ice-cream and chocolate sauce) 10 €

Imperial Mandarine (3 scoops of mandarine sorbet with champagne) 10 €

VAT AND SERVICE CHARGE INCLUDED

OBLIGATORY ALLERGEN INFORMATION

A list of 14 allergens that can be found in our dishes
is available on request

VEGETARIAN
OPTIONS IN
GREEN

Payment methods : CB, Visa, Mastercard, American Express,
Union Pay, Electron, Maestro, Tickets restaurant, Chèques
Vacances and cash. We would like to inform our clients that
we no longer accept bank cheques.