

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 €
Cep mushroom & foie gras terrine	18 €
Anchovies, catalane style (anchovy fillets, red bell peppers, hard-boiled egg)	18 €
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, honey, gingerbread)	11 €	20 €
Café Vienne salad (chicken fillets with cereal coating, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves)	11 €	20 €
Caesar salad (romaine salad, chicken fillets with cornflake coating, 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 - 40 €

CHOICE OF STARTER

Cep mushroom & foie gras terrine
or
Two salmons salad
(marinated salmon, smoked salmon rolls with cream cheese, mixed leaves salad)

CHOICE OF MAIN COURSE

Cod with honey, crushed potatoes
or
Roast saddle of lamb, thyme and rosemary gravy, potato gratin

CHOICE OF DESSERT

Chocolate fondant (gluten-free), custard cream
or
Rum baba, pineapple tartar

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

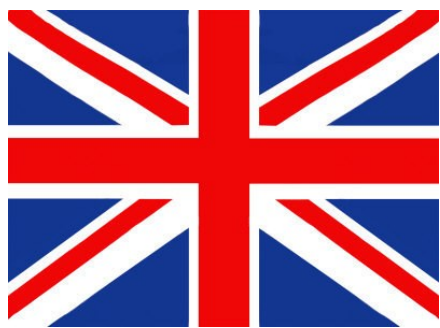
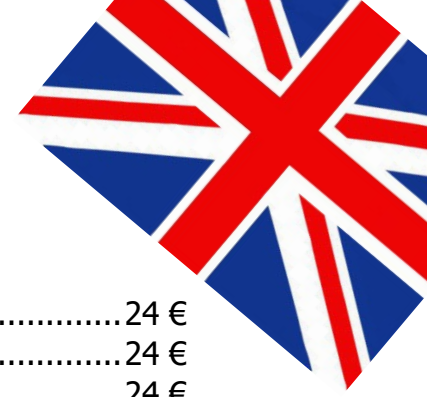
Ice-cream, 2 scoops

Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED

29/09/2025



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

Roast saddle of lamb in thyme and rosemary gravy.....24 €

Undercut beef steak, Roquefort sauce24 €

Flank steak with shallot sauce24 €

Beef tartare VBF (180g).....25 €

prepared by us or 'back & forth'

Duck confit, sautéed potatoes with garlic & parsley25 €

Veal kidneys EEC fricassee in chardonnay wine sauce25 €

Rib steak with Maître d'Hôtel butter.....26 €

Sliced duck breast VF 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), chips18 €

Grilled sardines with garlic & parsley, choice of side-dish19 €

Breaded salmon with sesame seeds, satay sauce, sweet potato mash25 €

Grilled garlic squid deglazed with Rancio, black rice.....27 €

Grilled sea bass (approx. 300g), choice of side-dish28 €

Cod with honey sauce or garlic mayonnaise, crushed potatoes.....28 €

Flambéed prawns with pastis, choice of side-dish29 €

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

Grilled sole (300g), choice of side-dish30 €

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

CHEESE

Cheese plater assortment.....12 €

DESSERT CORNER

Floating island.....9 €

Catalan cream with soft nougat.....10 €

Homemade tiramisu11 €

Chocolate fondant (gluten-free), custard cream.....11 €

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

Traditional profiteroles with hot chocolate.....11 €

Rum baba, pineapple tartar11 €

Gourmet tea (dessert surprises)12 €

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

Roussillon's favorites ♥ :

'L'Olivier' by Mr. Bajard12 €

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

'Le Citron' from Les Givrés Haute Glacerie de Rivesaltes14 €

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

'La Noisette' from Les Givrés Haute Glacerie de Rivesaltes14 €

(hazelnut ice cream, hazelnut praline crisp, soft caramel, Madagascar vanilla marshmallow disc)

ICE-CREAM

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

Ice-cream 3 scoops9 €

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

Coffee or chocolat liégeois9 €

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).....12 €

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.