

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	6 €
Mussels 'au gratin' with garlic mayonnaise	12 €
Cep mushroom & foie gras terrine	15 €
Casserole of mussels, shellfish cream, Rivesaltes Muscat	18 €
Marinated salmon, chive cream, focaccia toast (Italian bread)	18 €
Friends' platter (to share or not to share !):	
– (Cep mushroom & foie gras terrine, tomato bread, Iberian chorizo, 3 milks esperanza, quince paste)	20 €
Homemade foie gras terrine, onion chutney	22 €

OYSTERS

Leucate oysters	(x3) 8 €	-	(x6) 12 €	-	(x9) 18 €	-	(x12) 24 €
Papin n°3 oysters	(x3) 12 €	-	(x6) 24 €	-	(x9) 33 €	-	(x12) 44 €

SALADS

Goat cheese salad (fresh goat cheese samosas, honey, gingerbread)	15 €
Café Vienne salad (chicken fillets with cereal coating, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves)	15 €
Caesar salad (romaine salad, chicken fillets with cornflake coating, anchovies, bacon, egg, croutons, parmesan, Caesar sauce)	15 €
Two salmons salad (marinated, smoked) with St Moret creamed cheese, mixed green leaves	18 €
Scallop salad (orange butter sauce, guacamole)	26 €

PASTA

Linguini with homemade pesto sauce	17 €
Linguinis with vegetables	19 €
Linguini carbonara style (with diced bacon & egg)	19 €
Linguini with Bellota cured ham & parmesan shavings	22 €
Seafood linguini (prawns, squid, mussels)	22 €

VEGETARIAN OPTIONS IN GREEN

Glass of wine
(red, rosé or white)
5€

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
Grilled sirloin steak, Vienne's secret sauce, potato gratin

CHOICE OF DESSERT

Lemon meringue pie
or
Chocolate éclair

KIDS' MENU - 12 € (age 10 and under)

Minced beef, chips
or
Ham & cheese pizza
or
Salmon steak, choice of side-dish
or
Carbonara style pasta

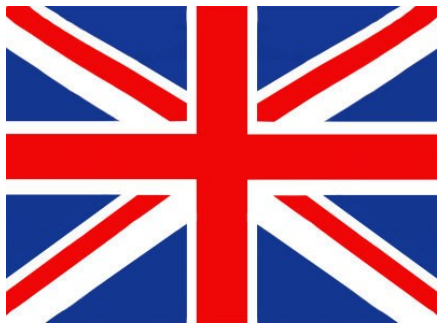
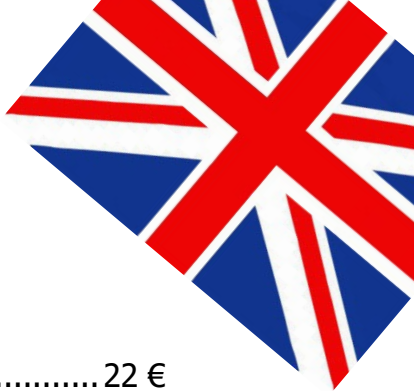
Ice-cream, 2 scoops

Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED

21/11/2025



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	
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

Grilled sirloin steak, Vienne’s secret sauce	22 €
Undercut beef steak, Roquefort sauce	24 €
Flank steak with shallot sauce	24 €
‘5A Anouillette’ tripe sausage, whole-grain mustard sauce	25 €
Beef tartare VBF (180g)	25 €
<i>prepared by us or ‘back & forth’</i>	
Duck confit, sautéed potatoes with garlic & parsley	25 €
Veal kidneys EEC fricassee in chardonnay wine sauce	25 €
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

Marinère-style Galician mussels ,chips	18 €
Salmon steak, lemon butter sauce, ginger petals, sweet potato mash	25 €
Grilled garlic squid, black rice.....	27 €
Grilled sea bass (approx. 300g), choice of side-dish	28 €
Cod with honey sauce or garlic mayonnaise (on the side), crushed potatoes.....	28 €
Tapas selection (squid, prawns, garlic mussels), black rice	29 €
Small grilled sole (300g), choice of side-dish	30 €
Trio of scallops, king-sized prawns and fried duck foie gras, Banyuls wine sauce.....	30 €

CHEESE

Cheese plater assortment	12 €
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DESSERT CORNER

Floating island, cold custard cream.....	9 €
Chocolate fondant, cold custard cream	11 €
Profiteroles with warm chocolate.....	11 €
Caroline’s warm apple tarte, vanilla ice-cream (alcohol-laced, 10 min. cooking time)	11 €
Rum baba, candied fruit	11 €

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

Hélios pastries :

Chocolate éclair	9 €
Lemon meringue pie	10 €

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 €
Imperial Mandarine (3 scoops of mandarine sorbet with champagne).....	12 €

VAT AND SERVICE CHARGE INCLUDED

VEGETARIAN
OPTIONS IN
GREEN

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

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.