

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 €
Roasted bone marrow, fleur de sel, toast	15 €
Marinated salmon, chive cream, focaccia toast (Italian bread)	20 €
Roasted camembert, sautéed potatoes, Duroc ham	20 €
Crispy prawns wrapped in potato spaghetti, chili soja sauce	21 €
Friends' platter (to share or not to share !):	
– (Cep mushroom & foie gras terrine, tomato bread, Iberian chorizo, 3 milks esperenza, quince paste)	24 €
Homemade foie gras terrine, pineapple chutney	24 €

OYSTERS

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

SALADS

Café Vienne salad (chicken fillets with cereal coating, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves)	16 €
Caesar salad (romaine salad, chicken fillets with cornflake coating, anchovies, bacon, egg, croutons, parmesan, Caesar sauce)	16 €
Goat cheese salad (Crottin de Chavignol cheese, mixed green leaves, walnuts, croutons, cherry tomatoes, honey)	17 €
Two salmons salad (marinated, smoked) with St Moret creamed cheese, mixed green leaves	19 €
Gourmet salad (duck gizzards, smoked duck breast, duck liver escalope, mixed green leaves)	26 €
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 €

MENU - 40 €

CHOICE OF STARTER

Crispy prawns wrapped in potato spaghetti, sauce chili soja
or
Gourmet salad
(duck gizzards, smoked duck breast, duck liver escalope, mixed green leaves)

CHOICE OF MAIN COURSE

Bouillabaisse-style sea bass fillets (mussels, prawns), stewed potatoes
or
Veal rump with morels, potato gratin

CHOICE OF DESSERT

Lemon meringue pie
or
Rum baba with candied fruit

VEGETARIAN OPTIONS IN GREEN

Glass of wine
(red, rosé or white)
5€

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

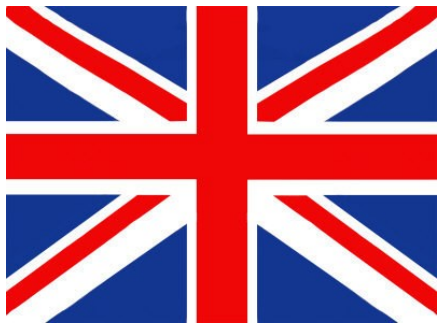
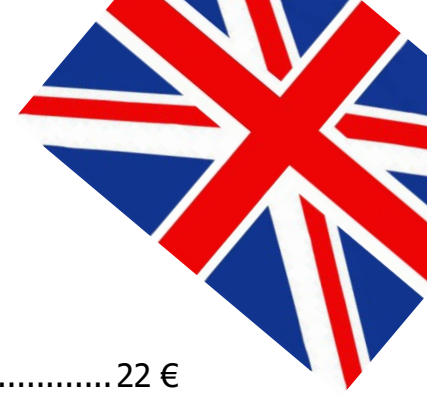
Ice-cream, 2 scoops

Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED

16/01/2026



PIZZAS

To eat in, to take away
or to share

Margarita 13 €

Tomato, mozzarella, basil, origano,
olives

La Végane 16 €

Artichoke cream, grilled courgettes,
onions, pumpkin seeds

Régina 17 €

Tomato, mozzarella, ham, mushrooms,
origano, olives

La Chef 18 €

Fresh cream, mozzarella, sardines in oil,
garlic & parsley, cherry tomatoes, green
salad

Sicilienne 18 €

Tomato, mozzarella, anchovies,
capers ,origano, olives

Calzone (chausson) 18 €

Tomato, mozzarella, ham, mushrooms,
egg, origano

Souvenir, souvenir 19 €

Tomato, mozzarella, aubergine, ham,
egg, origano

La Salmone 19 €

Fresh cream, mozzarella, salmon, olives

4 Fromages 19 €

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

Piquante 19 €

Tomato, mozzarella, chorizo, peppers,
origano

Mr Seguin 19 €

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 25 €

‘5A Anouillette’ tripe sausage, whole-grain mustard sauce 25 €

Beef tartare VBF (180g) 25 €

prepared by us or ‘back & forth’

Duck confit, sautéed potatoes with garlic & parsley 25 €

Veal kidneys EEC fricassee in chardonnay wine sauce 25 €

Rib steak with Maître d’Hôtel butter 28 €

Veal rump with morels 28 €

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 Galician mussels ,chips 18 €

Salmon steak, lemon butter sauce, ginger petals, sweet potato mash 25 €

Grilled garlic squid, black rice..... 27 €

Bouillabaisse-style sea bas fillets (mussels, prawns), stewed potatoes, 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 €

DESSERT CORNER

Floating island, cold custard cream..... 9 €

Lemon meringue pie 10 €

Ghanaian chocolate fondant with bitter orange coulis 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 €

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)..... 14 €

'Le Citron' from Les Givrés Haute Glacerie de Rivesaltes 14 €

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

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.