



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 €
Crispy prawns wrapped in potato spaghetti, chili soja sauce .....	21 €
Friends' platter (to share or not to share !):	
- (Catalane dry-cured sausage, tomato bread, Iberian chorizo, 3 milks esperanza, quince paste).....	24 €
Homemade foie gras terrine, pineapple chutney .....	24 €

## OYSTERS

Leucate oysters    (x3) 8 € - (x6) 12 € - (x9) 18 € - (x12) 24 €

## SALADS

<b>Café Vienne salad</b> (chicken fillets with cereal coating, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves).....	19 €
<b>Caesar salad</b> (romaine salad, chicken fillets with cornflake coating, marinated anchovies, bacon, egg, croutons, parmesan, Caesar sauce).....	19 €
<b>Goat cheese salad</b> (cabécou goat cheese with gingerbread crust, mixed green leaves, walnuts, croutons, cherry tomatoes, honey) .....	19 €
<b>Two salmons salad</b> (marinated, smoked) with St Moret creamed cheese, mixed green leaves.....	19 €
<b>Gourmet salad</b> (duck gizzards, smoked duck breast, duck liver escalope, mixed green leaves).....	26 €
<b>Scallop salad</b> (orange butter sauce, guacamole).....	26 €

## PASTA

<b>Linguini with homemade pesto sauce</b> .....	20 €
<b>Linguinis with vegetables</b> .....	20 €
Linguini carbonara style (with diced bacon & egg) .....	20 €
Linguini with Bellota cured ham & parmesan shavings.....	24 €
Seafood linguini (prawns, squid, mussels) .....	24 €

VEGETARIAN  
OPTIONS IN  
GREEN

Glass of wine  
(red, rosé or white)  
5€

## MENU - 42 €

### 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

Salted cod stew

or

Sliced duck breast, seasonal sauce, potato gratin

### CHOICE OF DESSERT

Ghanaian chocolate fondant with bitter orange coulis

or

Rum baba with candied fruit

## KIDS' MENU - 12 € (age 10 and under)

Minced beef, chips

or

Ham & cheese pizza

or

Salmon steak, choice of side-dish

or

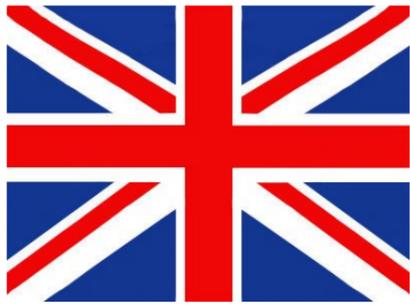
Carbonara style pasta

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Ice-cream, 2 scoops  
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Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED



## 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

**Sicilienne 18 €**

Tomato, mozzarella, marinated  
anchovies, capers, origano, olives

**Calzone (chausson) 18 €**

Tomato, mozzarella, ham, mushrooms,  
egg, origano

**La Chef 19 €**

Tomato, mozzarella, cherry tomatoes,  
Duroc truffled ham, burrata, green salad

**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 €

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 €

Calf's liver deglazed with fir tree vinegar ..... 28 €

Sliced duck breast (~300g) VF in choice of sauce (Roquefort, pepper or seasonal) ..... 30 €

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 €

Salted cod stew ..... 28 €

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

Trio of scallops, king-sized prawns and fried duck foie gras, Banyuls wine sauce ..... 30 €

Small grilled sole (300g), choice of side-dish ..... 36 €

## CHEESE

Cheese plater assortment ..... 12 €

## DESSERT CORNER

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

Pa d'ous (catalan flan) ..... 9 €

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 €

**Tiramisu pizza** ..... 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

**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.