



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 .....	14 €
Bouchot marinière-style mussels....(+4 € with side-dish of chips) .....	14 €
Heirloom tomatoes, burrata, olive oil & sherry vinegar .....	16 €
Charolais beef carpaccio, mushrooms, three milks cheese, rocket salad .....	16 €
Salmon tartar, mango, coriander, lime, olive oil .....	18 €
Anchovies catalane-style, grilled red bell peppers, hard-boiled egg .....	18 €
Charolais beef	

## OYSTERS

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

## SALADS

<b>Café Vienne salad</b> (chicken fillets, tomato, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves).....	17 €
<b>Caesar salad</b> (romaine salad, chicken fillets, anchovies, bacon, egg, croutons, parmesan, Caesar sauce).....	17 €
<b>Goat cheese salad</b> (cabécou goat cheese, mixed green leaves, walnuts, tomatoes, honey).....	17 €
<b>Two salmons salad</b> (marinated, smoked) with St Moret creamed cheese, mixed green leaves.....	19 €
<b>Catalane salad</b> (grilled red bell peppers, red onions, anchovies, hard-boiled egg, Serrano cured ham, tomatoes, mixed green leaves).....	24 €
<b>Scallop salad</b> (orange butter sauce, guacamole).....	24 €

## 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 Serrano cured ham & parmesan shavings .....	22 €
Linguini with Roquefort and walnuts .....	22 €
<b>Seafood linguini (prawns, squid, mussels)</b> .....	24 €

VEGETARIAN  
OPTIONS IN  
GREEN

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

## MENU - 39 €

### CHOICE OF STARTER

Heirloom tomatoes, burrata, olive oil & sherry vinegar

or

Salmon tartar

(mango, coriander, lime, olive oil)

### CHOICE OF MAIN COURSE

Sea bass stew

or

Saddle of lamb, thyme & rosemary gravy, choice of side-dish

### CHOICE OF DESSERT

Strawberry cup (sugar, Banyuls wine, chantilly)

or

Chocolate crunchy

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

Minced beef, chips

or

Ham & cheese pizza

or

Salmon steak, choice of side-dish

or

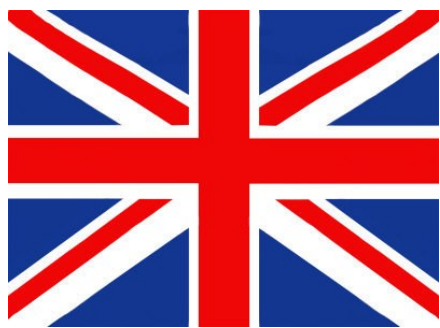
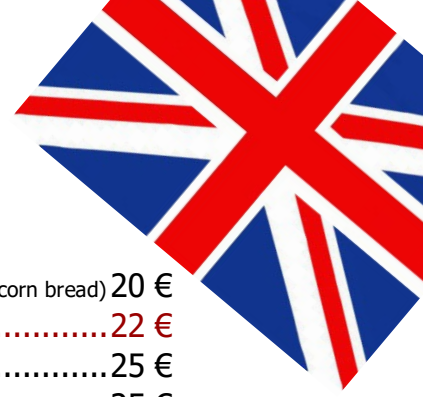
Carbonara style pasta

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



VAT & SERVICE CHARGE INCLUDED



## MEAT

**All our meats come with ONE side-dish included :**  
salad / potato 'au gratin' / fresh chips / French green beans / mashed potato

Vienne's hamburger (Angus steak, manchego cream, tomato, caramelised onions, Vienne's sauce, lettuce, corn bread)	20 €
Grilled sirloin steak, Vienne's secret sauce .....	22 €
Undercut beef steak, Roquefort sauce .....	25 €
Beef tartare VBF (180g).....	25 €
<i>prepared by us or 'back &amp; forth'</i>	
Duck confit, sautéed potatoes with garlic & parsley .....	25 €
Veal kidneys EEC fricassee in chardonnay wine sauce .....	25 €
Grilled saddle of lamb, thyme & rosemary gravy.....	26 €
Rib steak with Maître d'Hôtel butter.....	28 €
Calf's liver deglazed with fir tree vinegar.....	28 €
Grilled sliced duck breast .....	28 €
Sliced duck breast 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

Grilled sardines, choice of side-dish .....	20 €
Grilled king-sized prawns with garlic & parsley, choice of side-dish .....	25 €
Salmon steak, lemon butter sauce, ginger petals, sweet potato mash .....	25 €
Sea bass stew .....	25 €
Grilled garlic squid, black rice .....	27 €
Cod steak with garlic mayonnaise topping, mashed potatoes.....	26 €
Tapas selection (squid, prawns, garlic mussels), black rice .....	29 €
Trio of scallops, king-sized prawns and fried duck foie gras, Banyuls wine sauce .....	32 €
Grilled sole, choice of side-dish.....	36 €

## CHEESE

Cheese plater assortment .....	12 €
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## DESSERT CORNER

Strawberry cup (sugar, Banyuls wine, chantilly) .....	9 €
Floating island, cold custard cream .....	9 €
Pa d'ous (catalan flan).....	9 €
Mel i mato (fresh cheese, honey, slivered almonds).....	9 €
Mini crepe pancakes, orange caramel.....	9 €
Today's fruit tart.....	9 €
Chocolate crunchy .....	9 €
Fresh fruit salad .....	9 €
Profiteroles with warm chocolate .....	11 €
Caroline's warm apple tarte, vanilla ice-cream (alcohol-laced, 10 min. cooking time).....	11 €
Rum baba .....	11 €
Small tiramisu pizza .....	11 €
Gourmet platter (fruit tart, mini crepe pancake, chocolate crunchy) .....	11 €
Gourmet tea (dessert surprises).....	12 €
Gourmet NESPRESSO® coffee (dessert surprises).....	12 €

## ICE-CREAM

Sorbets 3 scoops (raspberry, lemon, pear, mandarine) .....	9 €
Ice-cream 3 scoops.....	9 €
<small>(vanilla, chocolate, hazelnut, coffee, honey-nougat, rousquille)</small>	
Coffee or chocolat liégeois.....	9 €
White lady (vanilla, hot chocolate, chantilly).....	9 €
Bee's dessert (hazelnut, honey-nougat, sultanas, honey, chantilly) .....	10 €
Catalonian treat (rousquille ice-cream in Rivesaltes amber sweet wine).....	11 €
Café Vienne's dessert (raspberry, pear, fresh fruit salad, red fruit coulis, chantilly).....	11 €
Alcohol-laced sorbets .....	12 €

<> lemon, vodka <> pear, pear brandy <> raspberry, raspberry brandy <> mandarine, mandarine liqueur

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.**

## PIZZAS

**To eat in, to take away or to share**

<b>Margarita</b> 12 €
<small>Tomato, mozzarella</small>
<b>Reine</b> 13 €
<small>Tomato, mozzarella, ham</small>
<b>Cipolla</b> 13 €
<small>Tomato, onions, black olives</small>
<b>Régina</b> 14 €
<small>Tomato, mozzarella, ham, mushrooms</small>
<b>Provençale</b> 14 €
<small>Tomato, mozzarella, mushrooms, garlic</small>
<b>Souvenir, souvenir</b> 15 €
<small>Tomato, mozzarella, aubergine, ham, egg</small>
<b>Calzone (turnover)</b> 15 €
<small>Tomato, mozzarella, ham, egg</small>
<b>Sicilienne</b> 15 €
<small>Tomato, mozzarella, anchovies, capers</small>
<b>La Végane</b> 15 €
<small>Artichoke cream, courgettes, onions, cherry tomatoes, rocket salad</small>
<b>Alsacienne</b> 15 €
<small>Fresh cream, bacon, onions, black olives</small>
<b>Angéla</b> 16 €
<small>Tomato, mozzarella, ham, chorizo, red bell peppers, egg</small>
<b>Mr Seguin</b> 16 €
<small>Fresh cream, goat cheese, honey, walnuts</small>
<b>3 Fromages</b> 16 €
<small>Tomato, goat cheese, mozzarella, Roquefort</small>
<b>La Chef</b> 16 €
<small>Tomato, mozzarella, Serrano cured ham, rocket salad</small>
<b>Vienne</b> 16 €
<small>Artichoke cream, mozzarella, ham, mushrooms, egg</small>
<b>Fruits de mer</b> 17 €
<small>Tomato, mozzarella, squid, mussels, garlic &amp; parsley</small>
<b>La Salmone</b> 17 €
<small>Fresh cream, mozzarella, smoked salmon, chives</small>