



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	15 €
Bouchot marinière-style mussels....(+4 € with side-dish of chips)	15 €
Heirloom tomatoes, burrata, olive oil & sherry vinegar	17 €
Charolais beef carpaccio, mushrooms, three milks cheese, rocket salad	17 €
Salmon tartar, mango, coriander, lime, olive oil	20 €
Anchovies catalane-style, grilled red bell peppers, hard-boiled egg	20 €
Charolais beef	

OYSTERS

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

SALADS

Café Vienne salad (chicken fillets, tomato, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves).....	19 €
Caesar salad (romaine salad, chicken fillets, anchovies, bacon, egg, croutons, parmesan, Caesar sauce)	19 €
Goat cheese salad (cabécou goat cheese, mixed green leaves, walnuts, tomatoes, honey).....	19 €
Two salmons salad (marinated, smoked) with St Moret creamed cheese, mixed green leaves.....	20 €
Catalane salad (grilled red bell peppers, red onions, anchovies, hard-boiled egg, Serrano cured ham, tomatoes, mixed green leaves).....	24 €
Scallop salad (orange butter sauce, guacamole).....	24 €

PASTA

Linguini with homemade pesto sauce	22 €
Linguinis with vegetables	22 €
Linguini carbonara style (with diced bacon & egg)	22 €
Linguini with Serrano cured ham & parmesan shavings	22 €
Linguini with Roquefort and walnuts	22 €
Seafood linguini (prawns, squid, mussels)	24 €

**VEGETARIAN
OPTIONS IN
GREEN**

Glass of wine
(red, rosé or white)
5€

MENU - 40 €

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

Ice-cream, 2 scoops

Drink (cordial or fruit juice)



VAT & SERVICE CHARGE INCLUDED

08/2026

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)	23 €
Grilled sirloin steak, Vienne's secret sauce	25 €
Undercut beef steak, Roquefort sauce	25 €
Beef tartare VBF (180g).....	25 €
<i>prepared by us or 'back & forth'</i>	
Duck confit, sautéed potatoes with garlic & parsley	26 €
Veal kidneys EEC fricassee in chardonnay wine sauce	26 €
Grilled saddle of lamb, thyme & rosemary gravy.....	26 €
Calf's liver deglazed with fir tree vinegar.....	28 €
Rib steak with Maître d'Hôtel butter.....	29 €
Grilled sliced duck breast	30 €
Sliced duck breast vf in choice of sauce (Roquefort, pepper or seasonal).....	31 €

Supplementary side-dish.....	4 €
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**VBF = French beef VF = French poultry/meat *EEC = European Economique Union*

FISH

Grilled sardines, choice of side-dish	23 €
Sea bass stew	25 €
Grilled king-sized prawns with garlic & parsley, choice of side-dish	28 €
Salmon steak, lemon butter sauce, ginger petals, sweet potato mash	28 €
Grilled garlic squid, black rice	28 €
Cod steak with garlic mayonnaise topping, mashed potatoes.....	30 €
Tapas selection (squid, prawns, garlic mussels), black rice	30 €
Trio of scallops, king-sized prawns and fried duck foie gras, Banyuls wine sauce	32 €
Grilled sole, choice of side-dish.....	38 €

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 €
(vanilla, chocolate, hazelnut, coffee, honey-nougat, rousquille)	
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

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.

VEGETARIAN
OPTIONS IN
GREEN

PIZZAS

To eat in, to take away
or to share

Margarita	13 €
Tomato, mozzarella	
Reine	14 €
Tomato, mozzarella, ham	
Cipolla	14 €
Tomato, onions, black olives	
Régina	15 €
Tomato, mozzarella, ham, mushrooms	
Provençale	15 €
Tomato, mozzarella, mushrooms, garlic	
Souvenir, souvenir	16 €
Tomato, mozzarella, aubergine, ham, egg	
Calzone (turnover)	16 €
Tomato, mozzarella, ham, egg	
Sicilienne	16 €
Tomato, mozzarella, anchovies, capers	
La Végane	16 €
Artichoke cream, courgettes, onions, cherry tomatoes, rocket salad	
Alsacienne	16 €
Fresh cream, bacon, onions, black olives	
Angéla	17 €
Tomato, mozzarella, ham, chorizo, red bell peppers, egg	
Mr Seguin	17 €
Fresh cream, goat cheese, honey, walnuts	
3 Fromages	17 €
Tomato, goat cheese, mozzarella, Roquefort	
La Chef	17 €
Tomato, mozzarella, Serrano cured ham, rocket salad	
Vienne	17 €
Artichoke cream, mozzarella, ham, mushrooms, egg	
Fruits de mer	18 €
Tomato, mozzarella, squid, mussels, garlic & parsley	
La Salmone	18 €
Fresh cream, mozzarella, smoked salmon, chives	