



Here, happiness and cuisine are homemade !



TODAY'S MAIN MEAL SPECIAL - 18 €

(only at midday, Monday to Friday, except public holidays)

STARTERS (from EEC)

Egg mayonnaise	7 €
Mussels 'au gratin' with garlic mayonnaise	15 €
Forest mushroom terrine served with pickles and toast	18 €
Anchovies catalane-style, grilled red bell peppers, hard-boiled egg	20 €
Marinated salmon, chive cream, focaccia toast (italian bread)	21 €

OYSTERS

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

SALADS

Café Vienne salad (chicken fillets, tomato, cheese, ham, egg, French green beans, cucumber, olives, mixed green leaves).....	20 €
Caesar salad (romaine salad, chicken fillets, anchovies, bacon, egg, croutons, parmesan, Caesar sauce)	20 €
Goat cheese salad (cabécou goat cheese, mixed green leaves, walnuts, tomatoes, honey).....	20 €
Two salmons salad (marinated, smoked) with St Moret creamed cheese, mixed green leaves.....	20 €
Grape harvester's salad (grapes, smoked duck breast, mushrooms, tomatoes, salad)	24 €
Scallop salad (orange butter sauce, guacamole).....	24 €

PASTA

Linguini with homemade pesto sauce	23 €
Linguinis with vegetables	23 €
Linguini carbonara style (with diced bacon & egg)	23 €
Linguini with Serrano cured ham & parmesan shavings	23 €
Linguini with Roquefort and walnuts	23 €
Seafood linguini (prawns, squid, mussels)	26 €

VEGETARIAN OPTIONS IN GREEN

Glass of wine
(red, rosé or white)
5€

MENU - 40 €

CHOICE OF STARTER

Marinated salmon, chive cream, focaccia bread (italian bread)
or
Forest mushroom terrine served with pickles and toast

CHOICE OF MAIN COURSE

Seabass fillet (king prawns & mussels) seafood sauce and black rice
or
Duck breast in forest mushroom sauce, potato gratin

CHOICE OF DESSERT

Fruit tart
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

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, bread).....	24 €
Grilled sirloin steak, Vienne's secret sauce	26 €
Undercut beef steak, Roquefort sauce	26 €
Beef tartare VBF (180g).....	26 €
<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 €
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 (Forest mushroom, 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

Seabass fillets (king-sized prawns & mussels) seafood sauce and black rice	25 €
Grilled king-sized prawns with garlic & parsley, choice of side-dish	30 €
Salmon steak, lemon butter sauce, ginger petals, sweet potato mash	30 €
Grilled garlic squid, black rice	30 €
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

Floating island, cold custard cream	10 €
Pa d'ous (catalan flan).....	10 €
Mel i mato (fresh cheese, honey, slivered almonds).....	10 €
Mini crepe pancakes, orange caramel.....	10 €
Today's fruit tart.....	10 €
Chocolate crunchy	10 €
Profiteroles with warm chocolate	11 €
Caroline's warm apple tarte, vanilla ice-cream (alcohol-laced, 10 min. cooking time).....	11 €
Rum baba	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 €
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

Margarita	13 €
Tomato, mozzarella	

Reine	14 €
Tomato, mozzarella, ham	

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	

Fruits de mer	18 €
Tomato, mozzarella, squid, mussels, garlic & parsley	

La Salmone	18 €
Fresh cream, mozzarella, smoked salmon, chives	

Williams	18 €
Pear, roquefort cheese and walnuts	