

DINNER FRIDAY OCTOBER 23, 1987

CAFÉ NEWS

A CAFE SPECIALTY,
SWORDFISH PAILLARD

ASK YOUR WAITER ABOUT THE
Cafe des Artistes COOKBOOK

APÉRITIFS

champagne apéritifs 5.75

- Pear Champagne
- Champagne Frais du Bois
- Kir Royale

wine apéritifs 5.25

- Campari
- Tio Pepe
- Dubonnet Blonde or Red
- Dry Sack Sherry
- Lillet
- Punt e Mes
- Kir-Vin Blanc Cassis

spirit apéritifs 5.75

- Lemon Vodka
- Hot Pepper Vodka
- Stolichnaya Vodka
- Aalborg Akvavit
- Pernod
- Negroni with Gin or Vodka
- Vodka or Gin Gimlet

café specialties

CHAMPAGNE BY THE CARAFE

DEMI CARAFE OF PERRIER JOUET N.V. BRUT	20.00
PETITE CARAFE GLASS	10.00 6.50
GLASS OF KRITER SPARKLING BLANC DE BLANC	5.75

STEPHEN GURGELY, DIRECTOR
ANDRE GUILLOU, CHEF

WINES

Good Wines from the Café's Basket
by the Bottle 16.00

Carafe Wines — Red or White
Half 8.00 Full 14.00

George Lang Selections

MUSCADET DE SEVRE	'86	4.50
COMTES DES CAHORS	'84	4.50

Celebration Wines

VEUVE CLIQUOT	'82	54.00
SCHRAMBERG PINK CHAMPAGNE	'84	27.50
LOUIS ROEDERER CRISTAL	'82	95.00
PERRIER JOUET		32.50
PIPER SONOMA	'83	29.00
IRON HORSE BRUT	'83	30.00
DOM PERIGNON	'80	75.00
BURGESS CHARDONNAY	'84	26.00
SONOMA CUTRER, LES PIERRES	'85	36.00
IRON HORSE CHARDONNAY	'85	29.00
PULIGNY MONTRACHET	'85	40.00
POUILLY FUISSE	'85	35.00
MEURSAULT CHARMES	'84	46.00
CHABLIS GRAND CRU BOUGROS	'84	33.00
CHATEAU CHASSE-SPLEEN	'82	32.00
CHATEAU PRIEURE-LICHINE	'83	34.00
CHATEAU POUGET	'81	29.00
LA TACHE	'82	90.00
VOLNAY	'83	28.00
B.V. CABERNET RESERVE	'82	40.00
CAYMUS CABERNET SAUVIGNON	'84	34.00
JORDAN CABERNET SAUVIGNON	'80	55.00

steaks and chops are always available

served with Second Courses

For The Comfort Of Our Patrons, We Prefer That You
Do Not Smoke Cigars Or Pipes.



FIRST COURSE

hot soup

LENTIL SOUP A L' ALSACIENNE 5.00

chilled soup

SEAFOOD GAZPACHO 5.00

smoked or marinated fish

SALMON FOUR WAYS:

SMOKED, POACHED, DILL-MARINATED
AND TARTAR
FOR ONE: 15.00 FOR TWO: 28.00
GRAVLAX SALMON, DILL-MARINATED 10.00
SMOKED SEA SCALLOPS 9.50
MARINATED HERRING 8.00

charcuterie

ASSORTED PLANKED COCHONNAILLES

WITH PATES AND OTHER CHARCUTERIE
FOR ONE: 12.00 FOR TWO: 22.00
SLICED DUCK LIVER, PEPPERED WITH
TOASTED BRIOCHE & DUCK CRACKLINGS 14.50
CHEF ANDRE'S PATE 7.50
RILLETTES 6.00
SWEETBREAD HEADCHEESE
WITH CUCUMBER VINAIGRETTE 6.00

shell food appetizers

OYSTERS SAUCISSE BORDELAISE 10.00
FRANK FLOWER'S LONG ISLAND OYSTERS 8.50
CLAMS ON THE HALF SHELL
TOPPED WITH MEXICAN RELISH 8.50
LITTLE NECKS WITH COCKTAIL
OR MIGNONETTE SAUCE 8.50
SNAILS SAUTEED WITH ONIONS
AND PROSCIUTTO 9.00

another first course

HOME CURED BRESAOLA 10.00
WITH FIGS, PARMIGIANA
SHAVINGS AND ROSEMARY OLIVE OIL
PROSCIUTTO DI LUGANO WITH MELON 9.00
PASTA AS A FIRST COURSE 8.50
SALMON TARTAR IN AVOCADO, HERB TOAST 8.50
WILD MUSHROOMS SAUTEED WITH HERBS 8.50
SNOW WHITE ANCHOVIES WITH
TOMATO 9.00
ASPARAGUS VINAIGRETTE
OR HOLLANDAISE 8.50

SECOND COURSE

fish and crustaceans

BOURRIDE WITH AIOLI:
a fish casserole
provencale style 24.00

LIGHTLY GRILLED SWORDFISH
PAILLARD, SAUCE MOUTARDE 24.00

FILET OF NORWEGIAN SALMON
GRILLED, POACHED OR
SMOKED TO ORDER 24.00

BAY SCALLOPS SAUTEED WITH
GARLIC, TOMATO AND HERBS 24.00

SAUTEED RED SNAPPER WITH
MUSTARD CRUST 24.00

GRILLED TUNA WITH SALSA
VERDE 24.00

chicken, duck and other birds

DUCK, ROASTED WITH PEARS 25.00

POTTED AND CHISPED DUCK CONFIT 25.00

ROAST CHICKEN GRAND 'MERE 20.50

veal

CALF'S LIVER SAUTEED WITH
ONIONS 21.50

BROILED LONG BONE VEAL CHOP 27.50

salads

CELERY REMOULADE
MELANGE OF CARROT, ZUCCHINI, RED
AND GREEN PEPPERS 5.50
LIMESTONE AND OAK LEAF LETTUCE
ARUGULA, GREEN BEANS & RED ONION
BROCCOLI AND CAULIFLOWER SALAD
BOSTON, ENDIVE, RADICCHIO,
LAMB'S LETTUCE AND WALNUTS
BRUSSEL SPROUT PETALS

SECOND COURSE

pork — lamb

GIGOT D'AGNEAU AUX FLAGEOLETS 21.50

beef

STEAK AU POIVRE VERT
OR BEURRE ROUGE 27.50

POT AU FEU with marrow bone and
traditional accompaniments 22.50

pasta

LINGUINE WITH FRESH
MANILA CLAMS 13.50

other main courses

CHILLED POACHED SALMON 24.00

STEAK TARTAR WITH PINE NUTS,
LIGHTLY TOASTED AND CURRIED 18.50

GRILLED SWEETBREADS WITH
SMOKED TENDERLOIN OF PORK
AND MUSHROOMS 23.00

TRIPES AUX PRUNEAUX 18.50

PRIX FIXE

CURRIED MUSSELS IN AVOCADO OR
ASPARAGUS, VINAIGRETTE OR HOLLANDAISE

STUFFED BREST OF VEAL OR
STURGEON, WITH HERBS OR MILANESE

SELECTION FROM THE
CAFE'S DESSERT TABLE

COFFEE OR TEA 30.00

DESSERT COURSE

pies, cakes and pastry 5.50

THE ORIGINAL ILONA TORTE
TOASTED ORANGE SAVARIN
CHESTNUT CREAM TORTE
MOCHA DACQUOISE
KEY LIME PIE
SCOUR CREAM APPLE WALNUT PIE
HAZELNUT GIANDUIA
SEASONAL FRUIT TARTS
THE JOY OF BONAPARTE with lemon curd,
whipped cream and fresh berries 8.00
THE GREAT DESSERT PLATE 18.00

CHOCOLATE MOUSSE MADE WITH
PETER'S CHOCOLATE 6.00

frozen desserts 5.50

FROZEN MOCHA AND PRALINE
SWEET CREAM VANILLA ICE CREAM
BITTER CHOCOLATE ICE CREAM
NATURAL STRAWBERRY ICE CREAM
WITH STRAWBERRIES

OUR OWN STRAWBERRY SHERBET

fruit and cheese

CHEESE, PEARS, WALNUTS AND A
GLASS OF PORT WINE 10.00
STILTON, MIMOLETTE OR DOUX DE
MONTAGNE CHEESE 5.00
STRAWBERRIES, CREME FRAICHE 7.50
FALL FRUIT COMPOTE 7.50
THE CAFE FRUIT PLATTER 18.00

beverages

ALMOND BISCUITS WITH A GLASS OF OUR
MARC OR ARMAGNAC 9.00
OSBORNE 1970, A GLASS 9.00
MOULIN TOUCHAIS 1964, A GLASS 6.00
CAPPUCCINO* 3.50
ESPRESSO* 3.00
TEA OR COFFEE* 2.75
ICED TEA OR COFFEE* 2.75
SELECTION OF STASH HERBAL TEAS* 2.75
*DECAFFEINATED ALSO AVAILABLE

steaks and chops are always available

a seasonal vegetable will be served with Second Courses

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