

DINNER FRIDAY OCTOBER 23, 1987

CAFÉ NEWS

A CAFÉ 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
GLASS OF KRITER SPARKLING BLANC DE BLANC	6.50
	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 CLICQUOT	'82	54.00
SCHRAMSBERG 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

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

Café des Artistes

FIRST COURSE		SECOND COURSE		SECOND COURSE		DESSERT COURSE	
hot soup		fish and crustaceans		pork — lamb		pies, cakes and pastry 5.50	
LENTIL SOUP A L' ALSACIENNE 5.00		BOURRIDE WITH AIOLI: a fish casserole provencale style 24.00		GIGOT D'AGNEAU AUX FLAGEOLETS 21.50		THE ORIGINAL ILONA TORTE TOASTED ORANGE SAVARIN CHESTNUT CREAM TORTE MOCHA DACQUOISE KEY LIME PIE SOUR 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	
chilled soup		LIGHTLY GRILLED SWORDFISH PAILLARD, SAUCE MOUTARDE 24.00				CHOCOLATE MOUSSE MADE WITH PETER'S CHOCOLATE 6.00	
SEAFOOD GAZPACHO 5.00		FILET OF NORWEGIAN SALMON GRILLED, POACHED OR SMOKED TO ORDER 24.00		beef		frozen desserts 5.50	
smoked or marinated fish		BAY SCALLOPS SAUTEED WITH GARLIC, TOMATO AND HERBS 24.00		STEAK AU POIVRE VERT OR BEURRE ROUGE 27.50		FROZEN MOCHA AND PRALINE	
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		SAUTEED RED SNAPPER WITH MUSTARD CRUST 24.00		POT AU FEU with marrow bone and traditional accompaniments 22.50		SWEET CREAM VANILLA ICE CREAM	
charcuterie		GRILLED TUNA WITH SALSA VERDE 24.00		pasta		BITTER CHOCOLATE ICE CREAM	
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		chicken, duck and other birds		LINGUINE WITH FRESH MANILA CLAMS 13.50		NATURAL STRAWBERRY ICE CREAM WITH STRAWBERRIES	
shell food appetizers		DUCK, ROASTED WITH PEARS 25.00		other main courses		OUR OWN STRAWBERRY SHERBET	
OYSTERS SAUCISSE BORDELAISE 10.00		POTTED AND CRISPED DUCK CONFIT 25.00		CHILLED POACHED SALMON 24.00		fruit and cheese	
FRANK FLOWER'S LONG ISLAND OYSTERS 8.50		ROAST CHICKEN GRAND 'MERE 20.50		STEAK TARTAR WITH PINE NUTS, LIGHTLY TOASTED AND CURRIED 18.50		CHEESE, PEARS, WALNUTS AND A GLASS OF PORT WINE 10.00	
CLAMS ON THE HALF SHELL TOPPED WITH MEXICAN RELISH 8.50		veal		GRILLED SWEETBREADS WITH SMOKED TENDERLOIN OF PORK AND MUSHROOMS 23.00		STILTON, MIMOLETTE OR DOUX DE MONTAGNE CHEESE 5.00	
LITTLE NECKS WITH COCKTAIL OR MIGNONETTE SAUCE 8.50		CALF'S LIVER SAUTEED WITH ONIONS 21.50		TRIPES AUX PRUNEAUX 18.50		STRAWBERRIES, CREME FRAICHE 7.50	
SNAILS SAUTEED WITH ONIONS AND PROSCIUTTO 9.00		BROILED LONG BONE VEAL CHOP 27.50				FALL FRUIT COMPOTE 7.50	
another first course		salads				THE CAFE FRUIT PLATTER 18.00	
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		CELERY REMOULADE MELANGE OF CARROT, ZUCCHINI, RED AND GREEN PEPPERS LIMESTONE AND OAK LEAF LETTUCE ARUGULA, GREEN BEANS & RED ONION BROCCOLI AND CAULIFLOWER SALAD BOSTON, ENDIVE, RADICCHIO, LAMB'S LETTUCE AND WALNUTS 5.50 BRUSSEL SPROUT PETALS		PRIX FIXE CURRIED MUSSELS IN AVOCADO OR ASPARAGUS, VINAIGRETTE OR HOLLANDAISE ----- STUFFED BREAST OF VEAL OR STURGEON, WITH HERBS OR MILANESE ----- SELECTION FROM THE CAFE'S DESSERT TABLE ----- COFFEE OR TEA 30.00		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

One West 67th Street
New York, New York 10023
TR 7-3500

FIRST COURSE		SECOND COURSE		SECOND COURSE		DESSERT COURSE	
hot soup		fish and crustaceans		pork — lamb		pies, cakes and pastry 5.50	
LENTIL SOUP A L' ALSACIENNE 5.00		<u>BOURRIDE WITH AIOLI:</u> a fish casserole provencale style 24.00		GIGOT D'AGNEAU AUX FLAGEOLETS 21.50		THE ORIGINAL ILONA TORTE TOASTED ORANGE SAVARIN CHESTNUT CREAM TORTE MOCHA DACQUOISE KEY LIME PIE SOUR 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	
chilled soup		LIGHTLY GRILLED SWORDFISH PAILLARD, SAUCE MOUTARDE 24.00				CHOCOLATE MOUSSE MADE WITH PETER'S CHOCOLATE 6.00	
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shell food appetizers		DUCK, ROASTED WITH PEARS 25.00		other main courses		fruit and cheese	
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LITTLE NECKS WITH COCKTAIL OR MIGNONETTE SAUCE 8.50		CALF'S LIVER SAUTEED WITH ONIONS 21.50		TRIPES AUX PRUNEAUX 18.50		FALL FRUIT COMPOTE 7.50	
SNAILS SAUTEED WITH ONIONS AND PROSCIUTTO 9.00		BROILED LONG BONE VEAL CHOP 27.50				THE CAFE FRUIT PLATTER 18.00	
another first course		salads 5.00				beverages	
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