DINNER FRIDAY OCTOBER 23, 1987

CAFÉ NEWS

A CAFE SPECIALTY, SWORDFISH PAILLARD
ASK YOUR WAITER ABOUT THE Café des Artistes COOKBOOK

APÉRITIFS

champagne apéritifs 5.75
Pear Champagne
Champagne Frais du Bois
Kir Royale

wine apéritifs 5.75
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

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

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 84 32.50
PIPER SONOMA 83 29.00
IRON HORSE BRUT 83 30.00
DOM PERIGNON 80 75.00
BURGESS CHARDONNAY 84 26.00
SONOMA CUTTER, 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 FRIURE-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.
**FIRST COURSE**

- **hot soup**
  - LENTIL SOUP A L' ALSATIENNE 5.00
- **chilled soup**
  - SEAFOOD GAZPACHO 5.00
- **smoked or marinated fish**
  - SALMON FOR WAYS:
    - SMOKED, POACHED, DILL-MARINATED AND TARTAR 15.00 FOR TWO: 28.00
    - GRAVIOLA SALMON, DILL-MARINATED 10.00
    - SMOKED SEA SCALLOPS 9.50
    - MARINATED HERRING 8.00

**charcuterie**

- ASSORTED PLANCED CHARCUTIERS
  - WITH PATES AND OTHER CHARCUTERIE FOR ONE: 12.00 FOR TWO: 22.00
    - SLICED DUCK LIVER, PEPPERED WITH TOASTED OREGANO & DUCK CRACKLINGS 14.50
    - CHEF ANDRE'S PATE 7.50
    - RILLES 6.00
    - SWEEETBREAD HEADCHEESE WITH CUCUMBER VINAIGRETTE 5.00

**shell food appetizers**

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

another first course

- HOME CURED BRESCHIA WITH FISH, PARMIGIANA SHAVINGS AND ROSEMARY OLIVE OIL 10.00
- PROSCIUTTO D'ITALIA AND MELON 9.00
- PASTA A FIRST COURSE 8.50
- SALMON TARTAR IN AVOCADO AND HERB TOAST 8.50
- WILD MUSHROOMS AND PROCUCCETTI WITH HERBS 8.50
- SNOW WHITE ANCHOVIES WITH TOMATO 9.00
- ASPARAGUS VINAIGRETTE OR HOLLANDAISE 8.50

**SECOND COURSE**

- **fish and crustaceans**
  - BOUILLABAISSE WITH SARDINES: A FISH CASSEROLE PROVENCAL STYLE 24.00
  - LIGHTLY GRILLED SWORDFISH FILET OR CAMBODIAN SALMON GRILLED, POACHED OR SMOKE TO ORDER 24.00
  - BAY SCALLOPS BANQUET WITH GARLIC, TOMATO AND HERBS 24.00
  - SAVOY RED SNAPPER WITH MUSTARD CHUTNEY 24.00
  - GRILLED TUNA WITH SALSA VERDE 24.00

- **other main courses**
  - DUCK, ROASTED WITH PEARS 25.00
  - SWEET POTATOES CHICKEN ARROQUET 25.00
  - ROAST CHICKEN GRAND MERE 20.50

- **pasta**
  - LINGUINE WITH FRESH MANILA CLAMS 13.50

- **other main courses**
  - GRILLED POACHED SALMON 24.00
  - STEAK TARTARE WITH GNOCCHI, LIGHTLY TOASTED AND CURRIED 18.50
  - GRILLED SWEETBREADS WITH SMOKED TERRIERS OF PORK AND MUSHROOM 23.00
  - TRIPES AUX PRUNEUX 18.50

**DESSERT COURSE**

- **pays, cakes and pastry**
  - GIGOT D'AIGREAU AUX FRUITS ROIS 21.50
  - STEAK AU POIVRE VERT OR BEURRE ROUGE 27.50
  - POUL AU FEU WITH MUSHROOMS AND TRADITIONAL ACCOMPANIMENTS 22.50
  - LINGUINE WITH FRESH MANILA CLAMS 13.50

- **fruit and cheese**
  - CHEESE, PEAR, WALNUTS AND A GLASS OF PORT WINE 10.00
  - STILTON, MIDDLETON OR DOUX DE MONTAGE CHEESE 5.00
  - STRAWBERRIES, CREME FRAICHE 5.00
  - STRAWBERRIES, CREME FRAICHE 7.50
  - STRAWBERRIES, CREME FRAICHE 7.50
  - THE CAFE FRUIT PLATTER 18.00

**beverages**

- ALMOND BISCUIT WITH A GLASS OF OUR WHITE OR RED WINE 9.00
- CHOCOLATE MOLASSES CUPCAKE 6.00
- TEA OR COFFEE 2.75
- Selection of Still Water, Sparkling Water 2.75
- Selecting from the Cafe's Dessert Table 30.00
### First Course
- **Hot Soup**
  - Lentil Soup a L' Alsacienne: 5.00
  - Chilled Soup: 5.00
- **Seafood Gazpacho**: 5.00
- **Smoked or Marinated Fish**
  - Salmon Four Ways:
    - Smoked, Poached, Dill-Marinated and Tarragon: 25.00
    - Gravlax Salmon, Dill-Marinated: 10.00
    - Smoked Sea Scallops: 9.50
    - Marinated Herring: 6.00
- **Charcuterie**
  - Assorted Planned Cigonnailles:
    - With Pates and Other Charcuterie: For One: 12.00
    - Chilled Duck Liver, Peppers with Toasted Bread: 14.50
    - Chef Andre's Pate: 7.50
    - Rillettes: 6.00
    - Served Headcheese with Cucumber Slice: 6.00
- **Shell Food Appetizers**
  - Oysters Saucisses Bordelaise: 10.00
  - Frank Flower's Long Island Oysters: 8.50
  - Clams on the Half Shell Topped with Mexican Relish: 8.50
  - Little Neck with Cocktail or Mignonette Sauce: 8.50
  - Smells Sauteed with Onions and Prosciutto: 9.00

### Second Course
- **Fish and Crustaceans**
  - Bouillabaisse with Aioli: a Fish Casserole Provencale Style: 24.00
  - Lightly Grilled Smoked Fish Paillard, Sauce Moutarde: 24.00
  - Filet of Norwegian Salmon Grilled: 24.00
  - Bay Scallops Sauteed with Garlic, Tomato and Herbs: 24.00
  - Sauted 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 Chopped Duck Confit: 25.00
  - Roast Chicken Grand 'Mere': 20.50
- **Veal**
  - Calv's Liver Sauteed with Onions: 21.50
  - Broiled Long Bone Veal Chop: 27.50
- **Salads**
  - Celery Remoulade: 5.00
  - Melange of Cucumbers, Zucchini, Red and Green Peppers: 5.00
  - Limestone and Oak Leaf Lettuce Arugula, Green Beans & Red Onion: 5.00
  - Broccoli and Cauliflower Salad Boston, Endive, Radicchio: 5.00
  - Lamb's Lettuce and Walnuts Brussels Sprout Petals: 5.00

### Second Course (Continued)
- **Pork — Lamb**
  - Gigot d'Agneau aux Flegellets: 21.50
  - Steak au Poivre Vert or Beurre Rouge: 27.50
  - Pot au Feu with marrow bone and traditional accompaniments: 22.50
- **Pasta**
  - Linguine with Fresh Tomato Clams: 13.50
- **Other Main Courses**
  - Grilled Poached Salmon: 24.00
  - Steak Tartar with Pine Nuts, Lightly Toasted and Covered: 18.50
  - Grilled Sweetbreads with Smoked Tendons of Pork and Mushrooms: 23.00
  - Tripes Aux Pigeaux: 18.50

### Dessert Course
- **Pies, Cakes and Pastry**: 5.50
  - The Original Flour Torte
  - Toasted Orange Savannah
  - Chestnut Cream Torte
  - Moca Daquoise
  - Key Lime Pie
  - Sour Cream Apple Walnut Pie
  - Hazelnut Glaciale
  - Seasonal Fruit Tarts
  - The Joy of Bonfire with Lemon Curd, Whipped Cream and Fresh Berries: 8.00
  - The Greek Dessert Plate: 18.00
- **Chocolate Mousse with Peter's Chocolate**: 6.00
- **Frozen Desserts**: 4.50
  - Frozen Mocha and Frangelico
  - Sweet Cream Vanilla Ice Cream
  - Bitter Chocolate Ice Cream
  - Natural Strawberry Ice Cream
  - Our Own Strawberry Sherbet

### Fruit and Cheese
- **Cheese, Figs, Walnuts and a Glass of Port Wine**: 10.00
- **Stilton, Minette or Dol de Montagne Cheese**: 5.00
- **Strawberries, Cream Frash**: 7.50
- **Fall Fruit Compote**: 7.50
- **The Cafe Fruit Platter**: 18.00

### Beverages
- **Almond Biscuits with a Glass of Our**
  - Pinot or Aragone: 9.00
  - Osborne 1970, A Glass: 9.00
  - Moulin Toucheel 1964, A Glass: 6.00
  - Cappuccino*: 3.50
  - Espresso*: 3.00
  - Tea or Coffee*: 2.75
  - Iced Tea or Coffee*: 2.75
  - Selection of Steams Herbal Teas*: 2.75
- **Decaffeinated Also Available**