Restaurant Le Patio

Created in 2003, the family business has earned a good reputation in the village and around.
Open all year round, Le Patio offers you the cool atmosphere of its terrace in the summer and the warmth of its open fire in the winter.
The high quality, the generous portions and the love of good cuisine are the passion of our restaurant.

Open all year

Master restaurateur since 2016

ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS

FAIT MAISON HOME COOKING

Payment by check is not accepted

Tapas To share or not

-Bread with tomato and aioli *(garlic mayonnaise)*	**5,00**
- Grilled padron pepper *(little peppers from Spain)*	**8,00**

For a first

- Old-fashioned pork terrine	**13,90**
- Dali's mussels *(half shell mussels, diced sunny vegetables, served cold)*	**13,90**
- Cargolade *(Snails roasted in their shell, with salt and pepper «pork fat sagi» 30 pieces)*	**19,90**
- Salmorejo *Andalusian cold soup (cream of bread, garlic, tomato and olive oil) served with Serrano ham shavings, hard-boiled egg, croutons and cherry tomatoes*	**12,90**
- Real «pa amb tomàquet » *Rustic bread rubbed with garlic and tomato, drizzled with olive oil and Serrano ham matured 24 months and manchego cheese*	**19,90**
- Homemade foie gras terrine *and a muscat jelly*	**22,90**
- Blood and gold anchovy fillet : *Anvhovies desalted by us, cooked pepper, hard-boiled egg, red oinion and black olives*	**18,90**
- Creamy Camembert 250gr *cow milk goat cheese baked in the oven with Roussillon honey*	**17,90**

Our salads

- Mixed *Mesclum, cherry tomato, red onion, fried onion, croutons, pine nuts*	**9,90**
- Caesar *Romaine lettuce, thinly-sliced chicken, homemade croutons, Caesar sauce, Parmesan cheese*	**15,90**
- Biquette salad : *Mesclum, crispy gout cheese with honey from Roussillon*	**14,90**

Our fish

- Tataki rossini style tuna, *(foie gras) Banyuls reduction, aioli potatoes*	**29,90**
- Cod fillet grilled *with Roussillon honey and aïoli, grilled vegetables*	**25,90**
- King prawns cooked on the plancha grill *with chopped parsley and garlic potatoes with aïoli*	**22,90**
- Octopus confit with smoked chilli, morels, *chorizo mash*	**26,90**

No change can be made in the menus.
All our prices includes VAT at 10%, except alcohol (20% VAT) and service included.
Menu available on request with the list of allergens.

Our gourmets dishes

- ***The famous chicken fricassee with gambas and brown mushrooms,*** *fries* — **25,90**
- ***The famous chicken fricassee with gambas and Morel mushrooms,*** *fries* — **29,90**
- ***«El xai » shoulder of suckling lamb,*** *potatoes with aïoli (catalan lamb), slowly cooked in its juice and garlic* — **36,90**
- ***Pierrot's cargolade*** — **29,90**
  « snails roasted in their shell, with salt and pepper (pork fat sagi) 30 pieces, catalan sausage, coutellou (spare ribs) fries»
- ***Tournedos Rossini (beef tenderloin)*** *with smoked bacon, Banyuls reduction (topped with foie gras) gratin dauphinois* — **36,90**
- ***Tournedos (beef tenderloin)*** *with smoked bacon and a sauce of your choice (peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois* — **31,90**
- ***Pan-sautéed veal sweetbreads morel mushroom,*** *gratin dauphinois* — **29,90**
- ***The chef's « boles de picoulat »*** — **18,90**
  (meat balls of beef, veal, pork,cooked in a sauce with tomato sauce, green olives, lardoons, fresh mushrooms and served with white beans)

The burger corner *(gluten-free option available)*

- ***The patio burger*** — **19,90**
  (brasserie bread, caramelised onion, Manchego cheese, Serrano ham, tomato, fresh mince beef, fries, salad)
- ***Chic burger*** — **25,90**
  (brasserie bread, caramelised onion, Manchego cheese, Serrano ham ,tomato,fresh mince beef,with sautéed foie gras escalope and Banyuls reduction, fries, salad).
- ***The Vegetarian*** — **19,90**
  (brasserie bread,zucchini, vegetable steak bearnaise sauce, fries, salad)

Brochettes on a hook, fries, salad

THE CLASSICS ABOUT 250 g

- ***Chicken skewer,*** *marinated in thyme and lemon* — **19,90**
- ***The patio's skewer*** *(Beef tab skewer, duck breast, sausage, catalan black pudding)* — **25,90**
- ***Beef tab skewer,*** *marinated chimichurri* — **25,90**
- ***Skewer of duck breast,*** *with apples and honey* — **26,90**

THE CROMAGNON ABOUT 400 g

- ***Chicken skewer,*** *marinated in thyme and lemon* — **26,90**
- ***The patio's skewers*** *(Beef tab skewer, duck breast, sausage, catalan black pudding sausage)* — **32,90**
- ***Beef tab skewer,*** *marinated chimichurri* — **32,90**
- ***Skewer of duck breast,*** *with apples and honey* — **33,90**

SAUCES

- ***Roquefort, Banyuls, Pepper*** — **3,00**
- ***Morel mushroom*** — **5,00**

THE SIDE-DISHES

Homemade fries - Grilled vegetables - Gratin dauphinois
- Potatoes with "aïoli" - Salad - white beans

Side-dish additional ext. — **5,00**

Children's menu *15,00*

1 Water with Syrup

Serrano ham or Catalan tomme

Pasta with Manchego cream *(cheese)*

or

Cod fillet with tomato sauce

Fries or Pasta

or

Catalan sausage

Fries or Pasta

Small chocolate mousse pot

or

quark with Oreo

(cocoa biscuits with vanilla cream in the centre)

+ one lollipop

Little yellow train's menu *22,90*

Salmorejo

Andalusian cold soup

(cream of bread , garlic, tomato and olive oil) served with Serrano ham shavings, hard-boiled egg, croutons

or

Mackerel « Rillettes »

with tarragon, traditional mustard and toasts

« Coustellou » Tirabuixo caramelized

(Pork ribs from Catalan Pyrénées farm), potatoes with aioli

or

Roasted cod fillet,

sauce with chorizo cream, potatoes with aioli

Quark with, *Roussillon honey*

or

Soup of watermelon *with fresh mint*

or

Coffee

Saint Jacques's menu 29,90

Dali's mussels

(half shell mussels, diced summer vegetables, served cold)

or

Old-fashionned pork terrine

Boles de picoulat

(Meatballs in sauce with tomatoes, green olives, lardons, mushrooms served with white beans)

or

Tataki style tuna

potatoes with aïoli

or

Platter of meats

(black pudding sausage, Catalan sausage, coustellou tirabuixo) potatoes with aïoli

Organic goat's cheese « Crottin » from Sophie « Poc à Poc»

or

Catalan cream

Saint Jean's menu 52,90

Genuine "pa amb tomàquet"

(bread with tomato) Serrano ham cured 24 months and manchego (sheep milk cheese)

or

Blood and gold anchovy fillet

Anvhovies desalted by us, cooked pepper, hard-boiled egg, red oinion and black olives

or

Terrine of homemade foie gras

Rivesaltes muscat jelly

The famous chicken fricassee with gambas and morels

homemade fries

or

Pan-fried veal sweetbread with morel sauce

gratin dauphinois

or

Tournedos Rossini with smoked bacon,

Banyuls wine reduction, gratin dauphinois

or

Tournedos of beef tenderloin smoked bacon with choice of sauce

(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois

Choice of dessert

Our Desserts (All our desserts are homemade)

Organic goat's cheese «crottin» from Sophie « Poc à Poc » and Manchego cheese	9,50
Catalan cream	8,50
Chocolate mousse with pieces of Turon	7,90
Classic tiramisu	8,90
Tiramisu with speculoos	8,90
Two-lemon cream	8,90
Soup of watermelon with fresh mint	7,50
Fresh cream cheese with Roussillon honey	7,50
Gourmet coffee	12,90
Gourmet tea	12,90

Alcoholic aperitifs

Muscat - 9 cl	6,50
Ricard - 4 cl	4,20
Pastis - 4 cl	4,20
Kir - 12 cl	4,40
Bacardi - 6 cl	7,00
Banyuls red - 9 cl	6,90
Banyuls white - 9 cl	6,90
Whisky - 5 cl	7,50
Vodka - 6 cl	7,00
Cuba Libre	8,00
Byrrh - 9 cl	6,90
Coupe de Champagne	10,00
Kir Royal - 12 cl	11,00
Spritz Royal 25 cl	12,00
Suze	5,90
Americano	12,00
Maury - 9 cl	6,90
Martini - 8 cl	5,90
Gin tonic	12,00
Bourbon - 5 cl	12,00
Homemade sangria - 25 cl	5,90
Homemade cocktail : muscat, raspberry syrup, lemon, lemonade	11,00
BEER :	
Estrella (pression 25cl)	4,60
Estrella (pression 50cl)	9,20
Estrella (pression 100cl)	18,40
Blond Cap dona	5,90
Ambre Cap dona	5,90
Cap dona of the moment	6,80

Cold and hot drinks

Non alcoholic beer	4,40
Non alcoholic Spritz	7,90
Non alcoholic Gin tonic	10,00
Still water	4,70
Sparkling water	4,70
Coffee	2,60
Décaffeinated	2,60
Tea, infusion	4,60

Whisky 5cl

Scotch Whisky : CARDHU 12 years old, mellow and fruity	12,00
Islay single malt whisky : CAOLILA 12 years old, mellow and peaty	12,00
Single malt Scotch whisky : KNOCKANDO 12 years old, delicate and fruity	12,00
Single malt Scotch whisky : The SINGLETON 12 years old, round and fruity	12,00
The only single malt whisky : TALISKER 10 years old, strong and spiced	12,00
Single Islay malt whisky : LAGAVULIN 16 years old, intense and peaty	16,00