



# Restaurant Le Patio

*Created in 2000, 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*

*32, rue St-Jean - 66500 Villefranche-de-Conflent  
Tél : 04 68 05 01 92*

**Maître  
Restaurateur**

 ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



Payment by check is not accepted

## *To start with*

- *Old-fashioned pork terrine* **13,90**
- *The Gourmet Skillet: leek fondue, Burgundy snails removed from their shell, with manchego cream* **17,90**
- *Escalavade baked vegetables au gratin with catalan cheese* **13,90**
- *Dozen Burgundy snails cooked in our style* **17,90**
- *Terrine of homemade foie gras with Rivesaltes muscat jelly* **22,90**
- *Cream of mushrooms, pan-fried foie gras escalope* **18,90**
- *Cargolade (grilled snails in their shell, with salt, pepper, sagi "pork leaf lard" 30 pieces)* **18,90**
- *Genuine "pa amb tomàquet" (bread with tomato), Serrano ham cured 24 months and manchego (sheep milk cheese)* **19,90**
- *Baked goat cheese 150gr* **15,90**  
*whole milk goat cheese baked in the oven with Roussillon honey*

## *Our fish*

- *Tataki rossini style tuna, Banyuls reduction* **29,90**
- *Supreme of cod gratin with Roussillon honey and aioli, chickpeas* **24,90**
- *Skewer of gambas in persillade (parsley and garlic vinaigrette)* **22,90**

## *The burger corner*

- *The patio burger* **18,90**  
*(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato, minced fresh chopped steak ,new potatoes, salad)*
- *Chic burger* **24,90**  
*(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato, minced fresh chopped steak, with sautéed foie gras escalope and Banyuls reduction, new potatoes, salad).*

*Vegetarian or gluten-free option*

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, homemade fries* 22,90
- *The famous chicken fricassee with gambas and Morel mushrooms, homemade fries* 26,90
- *Shoulder of milk lamb el xai* 34,90  
(Catalan lamb), confit in its own jus and head of garlic, aioli potatoes
- *Veal's head* 25,90  
*gribiche sauce* : mayonnaise made with hard-boiled egg yolk, capers, gherkins, tarragon, hard-boiled egg white  
*ravigote sauce* : vinaigrette, capers, herbs, shallots
- *Beef stew with Collioure wine* 19,90
- *Cargolade de Pierrot* 28,90  
(grilled snails in their shell, with salt, pepper, sagi "pork leaf lard"  
30 pieces, Catalan sausage, Catalan black pudding, homemade fries)
- *Chef's Catalan meatballs* 18,90  
(meatballs of beef, veal and pork combined, in sauce made from tomatoes, green olives, bacon and fresh mushrooms accompanied by white beans)
- *Cocotte of pork knuckle,* 25,90  
old vegetables, cooked for 4 hrs in hay of Crau
- *Tournedos Rossini with smoked bacon, Banyuls wine reduction gratin dauphinois* 35,90
- *Tournedos of beef tenderloin with choice of sauce:* 29,90  
(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois
- *Pan fried veal sweetbread with morel sauce gratin dauphinois* 29,90
- *The "chardon ardent" (minimum 2 pers )* 26,00 / pers  
marinated flank steak pieces, stung on a hot steel thistle suspended on a gallows.  
Served with a pan of mushrooms and homemade fries
- *Mixed meat and vegetable hot pot (traditional Catalan hot pot)* 18,90

## Cheese side

- *Creamy Camembert with marc de Banyuls 250gr* 20,90
- *Edel de Cleron 200gr* 21,90
- *Mont d'or with dry muscat 480gr (2 people)* 23,90 / pers  
All our cheeses are served with Catalan cold meats, baked potatoes, salad
- *Vegetarian option*

### SAUCES

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

### THE SIDE-DISHES

- homemade fries – brown mushrooms pan-fried with wild garlic*
- *Gratin dauphinois – Potatoes with "aioli" - salad*
- Side-dish additional ext.* 5,00

## *Children's menu*

14,00

**1 Fruit  
Cordial**

*Serrano ham or Catalan tomme*



*Catalan chicken fricassee*

*fries or pasta*

*or*

*Cod back fillet with tomato cream*

*fries or pasta*

*or*

*Pasta with manchego cream (cheese)*



*Small chocolate mousse pot*

*or*

*White cheese with cookies granola*

*+ one lollipop*

## *Little yellow train's menu*

19,90

*Hot pot style soup*

*(traditional Catalan hot pot)*

*or*

*Mackerel rillettes with tarragon,  
old-fashioned mustard and toasted bread*



*Coustellou Tirabuixó slow-cooked and caramelised*

*(Spare ribs of pork from Catalan Pyrenees farms), potatoes au gratin with aioli*

*or*

*Baked cod fillet*

*cream of soubressade, potatoes au gratin with aioli*



*White cheese Roussillon honey*

*or*

*Lemon and pine nut brownies*

*or*

*Coffee*

## *Saint Jacques's menu*

28,90

*Old-fashioned pork terrine*

*or*

*Genuine "pa amb tomàquet"*

*Serrano ham cured for 24 months and manchego (bread with tomato),*

*or*

*Half dozen Burgundy snails cooked in our style*



*Chef's Catalan meatballs*

*(meatballs of beef, veal and pork combined, in sauce made from tomatoes, green olives, bacon and fresh mushrooms accompanied by white beans)*

*or*

*Tataki style tuna*

*potatoes au gratin with aioli*

*or*

*Meat platter*

*potatoes au gratin with aioli (black pudding and Catalan sausage, pork spare ribs)*



*Catalan tomme cheese*

*or*

*Catalan cream*

## *Saint Jean's menu*

49,90

*Gourmet skillet*

*(leek fondue, Burgundy snails and manchego cream)*

*or*

*Escalavade baked vegetables au gratin with catalan cheese*

*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 with choice of sauce*

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



*Choice of dessert*

*(except gourmet champagne)*

## Our Desserts *(All our desserts are homemade)*

<i>Catalan tomme cheese</i>	8,50	<i>Lemon and pine nut brownies</i>	7,90
<i>Catalan cream</i>	7,90	<i>Gourmet coffee</i>	11,90
<i>Chocolate mousse, slivers of turrón</i>	7,90	<i>Gourmet tea</i>	11,90
<i>Classic tiramisu</i>	8,90	<i>Gourmet Champagne for two</i>	28,00
<i>Tiramisu with speculos (spiced biscuits)</i>	8,90		

## Alcoholic aperitifs

<i>Muscat - 9 cl</i>	6,50	<i>Grenat - 9 cl</i>	6,50
<i>Ricard - 4 cl</i>	3,60	<i>Maurry - 9 cl</i>	6,50
<i>Pastis - 4 cl</i>	3,60	<i>Martini - 8 cl</i>	5,90
<i>Kir - 12 cl</i>	4,40	<i>Gin tonic</i>	12,00
<i>Bacardi - 6 cl</i>	7,00	<i>Bourbon - 5 cl</i>	10,00
<i>Banyuls rouge - 9 cl</i>	6,50	<i>Sangria maison - 25 cl</i>	5,90
<i>Banyuls blanc - 9 cl</i>	6,50	<i>House cocktail: muscat, raspberry syrup, lemon, lemonade</i>	11,00
<i>Whisky - 5 cl</i>	7,00	<i>Estrella (pression 25cl)</i>	4,20
<i>Vodka - 6 cl</i>	7,00	<i>Estrella (pression 50cl)</i>	8,40
<i>Cuba Libre</i>	8,00	<i>Estrella (pression 100cl)</i>	16,80
<i>Byrrh - 9 cl</i>	6,50	<i>Cap dona blonde</i>	5,90
<i>Coupe de Champagne</i>	10,00	<i>Cap dona ambrée</i>	5,90
<i>Kir Royal - 12 cl</i>	11,00	<i>Cap dona du moment</i>	6,80
<i>Suze</i>	5,90	<i>Americano</i>	12,00

## Boissons

<i>Non alcoholic beer</i>	3,90	<i>Coffee</i>	2,50
<i>Still water</i>	4,70	<i>Décafeinated</i>	2,50
<i>Mineral water</i>	4,70	<i>Tea, Infusion</i>	4,20

## Whisky 6cl

<i>Scotch Whisky : CARDHU 12 years old, mellow and fruity</i>	12,00
<i>Islay single malt whisky : CAOLILA 12 years old, mellow and peaty</i>	12,00
<i>Single malt Scotch whisky : KNOCKANDO 12 years old, delicate and fruity</i>	12,00
<i>Single malt Scotch whisky : The SINGLETON 12 years old, round and fruity</i>	12,00
<i>The only single malt whisky : TALISKER 10 years old, strong and spiced</i>	12,00
<i>Single Islay malt whisky : LAGAVULIN 16 years old, intense and peaty</i>	15,00