



## Our Desserts

"All our desserts are homemade"

<i>Plate of cheeses</i>	8,50	<i>The Chef's delight : mousse of speculos cream</i>	8,90
<i>Catalan cream</i>	6,90		
<i>Classic tiramisu</i>	7,10	<i>Apple baked with salted butterscotch, chocolate ganache</i>	6,90
<i>Tiramisu with speculos</i>	7,50	<i>Hearty coffee</i>	8,90
<i>Skewer of chocolate brownies, ice cream with turon</i>	8,20	<i>Hearty tea</i>	9,20
		<i>Hearty champagne to share for two</i>	20,00

## Alcoholic aperitifs

<i>Muscat - 9 cl</i>	5,00	<i>Vodka - 6 cl</i>	7,00
<i>Ricard - 4 cl</i>	3,20	<i>Cuba Libre</i>	7,50
<i>Kir - 10 cl</i>	2,80	<i>Byrrh - 9 cl</i>	5,50
<i>Bacardi - 6 cl</i>	7,00	<i>Martini - 8 cl</i>	5,50
<i>Banyuls red - 9 cl</i>	5,00	<i>Gin tonic</i>	10,00
<i>Banyuls white - 9 cl</i>	6,00	<i>Bourbon 6 cl</i>	8,00
<i>Pastis - 4 cl</i>	3,20	<i>Sangria maison 25 cl</i>	5,50
<i>Whisky - 6 cl</i>	7,00	<i>Estrella (bouteille 33cl)</i>	4,50

## Boissons

<i>Bière sans alcool 25 cl</i>	3,90	<i>Café</i>	2,10
<i>Eau plate 1l</i>	4,50	<i>Déca</i>	2,20
<i>Eau gazeuse 1l</i>	4,50		

## Whisky 6 cl

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

10,00

# Le Patio

## Restaurant



32, rue St-Jean - 66500 Villefranche-de-Conflent

Tél./Fax : 04 68 05 01 92

### Villefranche de Conflent

The main strategic point of Villefranche, already recognized in the Middle Ages, is reinforced after the Pyrenees Treaty (1659), that ties to France the Roussillon and Cerdagne regions. Louis XIV puts Vauban in charge of the defenses of Villefranche, to make it a stronghold.

### Le restaurant

This restaurant is located inside a 12th century home listed as a historical monument. It has a central patio, a real skylight surrounded by wooden galleries.



Payment by check is not accepted

Ouvert toute l'année

Maitre  
Restaurateur



## To start

- Oven-grilled « Mr. Pig's Trotter » 10,70
- Apple « Tatin tart », blood pudding sausage, pan-sautéed foie gras escalope and Banyuls reduction 16,90
- Artichokes golden with truffle oil, Serrano ham, dried duck breast shavings 14,80
- Our style of dozen of snails from Burgundy 15,90
- Homemade foie gras terrine and its Byrrh jelly 17,90
- Marrow bone with pure sea salt and toast (15min) 11,90
- "Cargolade" 15,90  
(grilled snails in their shell, with salt, pepper, « pork fat sagi »)
- Fricassee with crayfish and mushrooms flambéed with "Muscat de Rivesaltes" (muscatel) 12,50
- Real « pa amb tomaquet » bread topped with Tomato, Serrano ham matured 24 months and manchego cheese 15,40
- Unpasteurized Camembert cheese roasted with Banyuls brandy, arugula 12,90

## Seaside

- Tataki style tuna 17,90
- Fish crumble 15,90  
(Trio of fishes: cod, smoked salmon, coley, crumble style)
- Cod fillet oven-grilled with honey from Roussillon and "aioli" (garlic mayonnaise) 17,90

## Garnishes

- Fries – Daily vegetables
- Gratin dauphinois – Potatoes with "aioli"
- Stuffed mushrooms
- Extra garnish 5 €

- Sauce 2,50 : Roquefort, Banyuls, Peppers
- Sauce 4,00 : Morel mushrooms

No change will be possible in the menus  
All our prices include 10% VAT, 20% VAT for alcohol, service included.  
List of allergen products available upon request.

## Our Hearty Dishes

- The famous chicken fricassee 18,50  
with gambas and Paris mushrooms  
or Chanterelle mushrooms (according to season) 24,50
- Suckling lamb shoulder "el xai" 24,90  
(Catalan lamb), preserved in its juice with garlic
- Calf's head, gribiche or ravigote sauce 19,50  
(gribiche: mayonnaise whipped with hard-boiled yolk, capers, gherkins, tarragon, white of hard-boiled egg)  
(ravigote: vinaigrette, capers, herbs, shallots)
- Pierrot's « Cargolade » 24,90  
(snails grilled in their shell, with salt, peppers, « pork fat sagi » 30 pieces, Catalan sausage, Coustellou tirabuixó, fries)
- The Chef's « Boles de picoulat » 15,90  
(Meatballs of three meats: beef, veal, pork, in a sauce with tomatoes, green olives, lardons, fresh mushrooms served with white beans)
- Rib steak with a wine sauce (About 300gr) 22,00
- Rossini style beef fillet medallion 24,90  
reduction of Banyuls
- Veal chop, JGP (PGJ) «Le vedell» 26,00  
(About 300g.), sautéed with Chanterelle mushrooms, gratin dauphinois
- Pan-sautéed veal sweetbreads, 24,50  
morel mushroom sauce
- The Patio's burger 15,90  
(brasserie bread, preserved onion, manchego cheese, bacon, tomato, minced Black Angus beef, fries, salad)
- Chic burger with a sautéed foie gras escalope and Banyuls reduction (sup 5€)
- All-you-can-eat « ouillade » style soup 15,50  
(Traditional Catalan hotspot)
- Unpasteurized Camembert roasted 16,90  
with Banyuls brandy, cold cut and baked potatoes

## Saint Jean 38,50

Fricassee of crayfish and mushrooms flambéed with Muscat de Rivesaltes (muscatel)

or

Marrow bone with pure sea salt and toast

or

Homemade foie gras terrine, jelly with Byrrh

The famous chicken fricassee with gambas and Chanterelle mushrooms

or

Pan-sautéed veal sweetbreads, Morel mushroom sauce

or

Rossini style beef fillet medallion  
reduction with Banyuls

Choice of dessert

## Small Yellow Train 17,90

Ouillade style soup  
(traditional Catalan hotpot)

or

Mackerel « Rillettes » (potted) with tarragon, traditional mustard and toasts

Coustellou Tirabuixó preserved and caramelized  
(Pork ribs from a Catalan Pyrenees farm)

or

Roasted cod fillet,  
« Soubressade » cream

Fresh cheese with honey from Roussillon

or

Baked potato, caramel with salted butterscotch

or

Coffee

## Saint Jacques 24,50

Half dozen of snails from Burgundy prepared our way

or

Rustic salad

(Salad, Manchego cheese, Serrano ham 24 months, croutons, onions)

or

Oven baked « Mr. Pig's Trotter »

Boles de picoulat

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

or

Tataki style tuna

or

Board with meats

(black pudding sausage, Catalan sausage, coustellou tirabuixó)

Catalan cream

or

Cheese plate

## Children's Menu 10,00

Braised ham

or

Breaded cod fillet

or

Catalan sausage

Fries

or

Tagliatelle

Duo of brownies and chocolate ganache

or

Fresh cheese with Orea

(cocoa biscuits with vanilla cream in the center)

+ one lollipop

