

## Our Desserts

All our desserts are homemade

<i>Plate of cheeses</i>	8,10	<i>Verbena mint soup, melon pearls</i>	8,40
<i>Catalan cream</i>	6,90	<i>The Chef's delight : cream mousse with speculos</i>	8,50
<i>Brochette with chocolate brownies, Turrón ice cream</i>	7,90	<i>Fresh cream cheese with Roussillon honey</i>	7,50
<i>Classic tiramisu</i>	7,50	<i>Hearty coffee</i>	8,90
<i>Tiramisu with speculos</i>	7,60	<i>Hearty tea</i>	9,20

## Alcoholic aperitifs

<i>Muscat - 9 cl</i>	5,00	<i>Byrrh - 9 cl</i>	5,50
<i>Ricard - 4 cl</i>	3,20	<i>Martini - 8 cl</i>	5,50
<i>Kir - 12 cl</i>	2,80	<i>Gin tonique</i>	10,00
<i>Bacardi - 6 cl</i>	7,00	<i>Bourbon 6 cl</i>	8,00
<i>Banyuls rouge - 9 cl</i>	5,00	<i>Sangria maison 25 cl</i>	5,50
<i>Banyuls blanc - 9 cl</i>	6,00	<i>Estrella (bouteille 33cl)</i>	4,50
<i>Pastis - 4 cl</i>	3,20	<i>Estrella (pression 25cl)</i>	3,50
<i>Whisky - 6 cl</i>	7,00	<i>Estrella (pression 50cl)</i>	6,20
<i>Vodka - 6 cl</i>	7,00	<i>Estrella (pression 100cl)</i>	9,90
<i>Cuba Libre</i>	7,50		

## Boissons

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

## Whisky 6 cl

10,00

*Scotch Whisky* : CARDHU 12 ans d'âge moëlleux et fruité

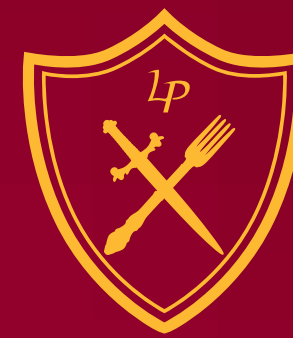
*Islay single malt whisky* : CAOLILA 12 ans d'âge moëlleux et tourbé

*Single malt scotch whisky* : KNOCKANDO 12 ans d'âge délicat et fruité

*Single malt scotch whisky* : The SINGLETON 12 ans d'âge rond et fruité

*Single Islay malt whisky* : LAGAVULIN 16 ans d'âge intense et tourbé

*The only single malt whisky* : TALISKER 10 ans d'âge puissant et épicé



# Restaurant Le Patio



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*

*Open all year*

*Maître  
Restaurateur*





### To share or not

-Bread with tomato and aioli (garlic mayonnaise)	4,50
-L'escala anchovy fillets	9,50
-Red tuna tataki, grilled sesame seeds	8,90
-4 month matured manchego, fig jam	6,50
-Grilled padron peppers (little peppers from Spain)	5,00

### To start with

- Crayfish fricassee and mushrooms flanbéed with muscat from Rivesaltes	11,60
- Oven-grilled «Mr Pig's trotter»	10,80
- Tuna tartare in a vegetable, lemon and ginger basket	13,90
- Homemade foie gras terrine and its Byrrh jelly	17,90
- Dali's mussels « half shell mussels, diced sunny vegetables, served cold »	12,70
- Marrow bone with Guérande salt and toast 20 min	10,90
- Cargolade « Snails roasted in their shell, with salt and pepper (pork fat sagi) 30 pieces »	15,90
- Real «pa amb tomàquet » (bread with tomato) and Serrano ham matured 24 months and Manchego	15,90
-Langoustines in their shells, topped with melted cheese served with aioli (garlic mayonnaise)	16,40

### Our salads

-Mixed (Lamb's lettuce and rocket duo, cherry tomato, red onion fried onion, croutons, pine nuts)	8,50
-Biquette (Lamb's lettuce and rocket, lard, dried fruits)	12,90
-Hearty (Lamb's lettuce and rocket duo, cherry tomato, smoked duck breast, serrano ham, preserved gizzards, toast, bloc foie gras, croutons and walnuts) « Melusine » goat cheese roasted with Roussillon honey)	15,90
-Vegetarian (Lamb's lettuce and rocket duo, cherry tomato, red onion, fresh goat's cheese toast, red pepper pearls, potatoes topped with melted cheese served with aioli (garlic mayonnaise), Cabécou ice-cream)	14,70

### Our fishes

-Pan-fried butterfly prawns, mussels and cuttlefish, coconut lime sauce served with white rice	19,90
- Fish crumble (cod, smoked salmon, pollock crumble style)	17,90
- Tataki rossini style tuna, Banyuls reduction	22,90
- Cod filled grilled with Roussillon honey and aioli	16,90
- King prawns grilled on the plancha grill with chopped parsley and garlic	19,40

### Our hearty dishes

- The famous chicken fricassee with gambas and mushrooms	18,90
- The famous chicken fricassee with gambas and Morel mushrooms	24,90
- « El xai » suckling lamb shoulder (catalan lamb, preserved in its juice and garlic)	24,90
-Cargolade de Pierrat « snails roasted in their shell, with salt and pepper (pork fat sagi) 30 pieces catalan sausage, coutellou (spare ribs) fries»	24,90
- Roasted half rabbit, topped with melted cheese served with garlic mayonnaise and deglazed with Banyuls	18,90
- Rossini beff medallion (topped with foie gras)	25,50
- Pan-sautéed veal sweetbraeds morel mushroom sauce	24,50
- The chef's « boles de picoulat » (meat balls of beff, veal, pork, with tomato sauce, green olives, lardoons, fresh mushrooms and served with white beans)	15,90
-The patio burger (brasserie bread, preserved onion, manchego cheese, bacon, tomato, minced black angus beef, fries, salad)	15,90
-Chic burger with sautéed foie gras escalope and Banyuls reduction (sup 5 €)	

-Prime rib

### The skewers on a hook

THE CLASSICS ABOUT 250 g	
- Beef skewers	16,90
- Duck breast skewers with apples and honey	18,90
- Thyme and lemon marinated chicken kebab	15,90
- The patio's skewers (beef, duck breast, sausage, catalan blood pudding sausage)	18,90
THE CROMAGNON ABOUT 400 g	
- Beef skewers	25,90
- Duck breast skewers with apples and honey	26,90
- Thyme and lemon marinated chicken kebab	23,90
- The patio's skewers (beef, duck breast, sausage, catalan blood pudding sausage)	26,90

### Saint Jean's menu 38,50

Crayfish fricassee and mushrooms flanbéed with muscat from Rivesaltes

or

Tuna tartare in a vegetable, lemon and ginger basket

or

Homemade foie gras terrine and its Byrrh jelly

Rossini beff medallion

(topped with foie gras)

gratin dauphinois

or

Pan-sautéed veal sweetbraeds morel mushroom sauce

potatoes with aioli

or

Fish crumble potatoes with aioli

(cod, smoked salmon, pollock crumble style)

Choice of dessert

### Small yellow train's menu 17,90

Andalusian gazpacho

(Delicious cold vegetable soup and herb croutons)

or

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

« Coustellou » Tirabuixó preserved and caramelized

(Pork ribs a Catalan Pyrénées farm)

or

Roasted cod fillet, sauce with pepper cream

Fresh cream cheese, Roussillon honey

or

Verbena mint soup, melon pearls

or

Coffee

Sauce 2,50 : Roquefort, Banyuls, Pepper  
Sauce 4,00 : Morel muscroom sauce

### Saint Jacques's menu 24,50

Dali's mussels

« half shell mussels, diced sunny vegetables, served cold »

or

Rustic salad

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

or

Oven-grilled «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 Manchego et Camembert

### Children's menu 10,00

Braised ham

or

Breaded cod fillet

or

Catalan sausage

or

Fries

or

Farfale

Cone of ice cream : chocolate or vanilla-strawberry

or

Fresh cheese with Oreo

(cocoa biscuits with vanilla cream in the center)

+ one lollipop

### The accompaniments

Fries – brown mushrooms pan-fried with wild garlic - Gratin dauphinois – Potatoes with “aioli” - White rice  
Accompaniments additional ext. 5 €