



Restaurant Le Patio

Created in 200», 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.



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

**Maître
Restaurateur**



Open all year Payment by check is not accepted

Tapas To share or not

- | | |
|--|-------|
| - Bread with tomato and aioli (garlic mayonnaise) | 4,50 |
| - Potato Tortilla | 6,00 |
| - Oven-grilled Provolone cheese with oregano,
diced chorizo and Iberian black pudding sausage | 12,20 |
| - Grilled padron peppers (little peppers from Spain) | 5,00 |

To start with

- | | |
|---|-------|
| - Catalan « Tartine » :
rustic bread, vegetables baked in the oven topped with grilled goat cheese | 10,50 |
| - Homemade foie gras terrine and its Byrrh jelly | 17,90 |
| - Dali's mussels
(half shell mussels, diced sunny vegetables, served cold) | 12,70 |
| - Cargolade
(Snails roasted in their shell, with salt and pepper «pork fat sagi» 30 pieces) | 16,90 |
| - Salmorejo (bread cream, garlic, tomato and olive oil)
served with Serrano ham shavings, hard-boiled egg, croutons and cherry tomatoes | 12,50 |
| - Real «pa amb tomàquet » Rustic bread rubbed with garlic and tomato,
drizzled with olive oil and Serrano ham matured 24 months and manchego | 15,90 |
| - The hearty pan: leek fondue, shelled snails and Manchego (sheep cheese)cream | 13,90 |

Our salads

- | | |
|--|-------|
| - Mixed
rocket , cherry tomato, red onion fried onion, croutons, pine nuts | 8,50 |
| - Caesar
Romaine lettuce, thinly-sliced chicken, homemade croutons,
Caesar sauce, Parmesan cheese | 14,70 |
| - Biquette
rocket, dried fruits, Crottin » from Sophie « Poc à Poc » | 13,90 |
| - Vegetarian
(Rocket, cherry tomato, red onion, fresh goat's cheese on toast, red pepper pearls,
potatoes topped with melted cheese served with aioli (garlic mayonnaise)
Salmorejo (bread cream, garlic, tomato and olive oil, | 14,70 |

Our fish

- | | |
|---|-------|
| - Tataki rossini style tuna, Banyuls reduction | 22,90 |
| - Cod fillet grilled with Roussillon honey and aioli | 17,40 |
| - King prawns cooked on the plancha grill with chopped parsley and garlic | 19,40 |

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* 19,90
- *The famous chicken fricassee with gambas and Morel mushrooms* 24,90
- *«El xai » shoulder of suckling lamb* 26,90
catalan lamb, slowly cooked in its juice and garlic
- *Cargolade de Pierrot* 25,90
« snails roasted in their shell, with salt and pepper (pork fat sagi)
30 pieces catalan sausage, coutellou (spare ribs) fries»
- *Casserole of pork shank, heirloom vegetables, cooked for 4 hours with Crau hay* 22,00
- *Rossini style beef medallion with smoked bacon, Banyuls reduction* 25,90
(topped with foie gras)
- *Pan-sautéed veal sweetbreads morel mushroom sauce* 25,90
- *The chef's « boles de picoulat »* 15,90
(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

- *The patio burger* 15,90
(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato, minced black angus beef, fries, salad)
- *Chic burger* 20,90
(brasserie bread, preserved onion, manchego cheese, Serrano ham ,tomato,minced black angus beef,with sautéed foie gras escalope and Banyuls reduction, fries, salad).
- *The Tonyina (burger)* 19,90
(brasserie bread, preserved onion, manchego (ewe cheese), tomato, nice tuna slice, Caesar sauce, fries, salad)
- *The Vegetarian (free-gluten)* 15,90
(gluten-free bread, escalivade «roasted vegetables», vegetable cake with preserved tomatoes, bearnaise sauce, fries, salad)

Brochettes on a hook

THE CLASSICS ABOUT 250 g

- *Beef brochettes* 16,90
- *Duck breast brochettes with apples and honey* 18,90
- *Thyme and lemon marinated chicken kebab* 15,90
- *The patio's skewers (beef, duck breast, sausage, catalan black pudding sausage)* 18,90

THE CROMAGNON ABOUT 400 g

- *Beef brochettes* 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 black pudding sausage)* 26,90

SAUCES

- *Roquefort, Banyuls, Pepper* 2,50
- *Morel mushroom* 4,00

THE SIDE-DISHES

- *Fries – brown mushrooms pan-fried with wild garlic*
- *Gratin dauphinois – Potatoes with “aioli” - salad*

Side-dish additional ext. 5,00

Children's menu

11,00

**1 Fruit
Cordial**

Pasta with tomato cream and parmesan

or

Breaded cod fillet

Fries or Pasta

or

Catalan sausage

Fries or Pasta



Small chocolate mousse pot

or

Fromage blanc with Oreo

(cocoa biscuits with vanilla cream in the centre)

+ one lollipop

Little yellow train's menu

17,90

Salmorejo

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

or

Mackerel « Rillettes »

(potted) with tarragon, traditional mustard and toasts



« Coustellou » Tirabuixo preserved and caramelized

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

or

Roasted cod fillet, sauce with pepper cream, potatoes with aioli



Fresh cream cheese, Roussillon honey

or

Soup of melon and watermelon with fresh mint

or

Coffee

Saint Jacques's menu

24,90

Dali's mussels

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

or

Rustic salad

(Salad, manchego cheese, Serrano ham 24 months aged, croutons, onion)

or

Catalan « Tartine »

(toasted bread, vegetables baked in the oven topped with grilled goat cheese)



Boles de picoulat

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

ou

Tataki style tuna

ou

Platter of meats

(black pudding sausage, Catalan sausage, coustellou tirabuixó)



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

ou

Catalan cream

Saint Jean's menu

38,90

The gourmet pan (leek fondue, shelled snails and manchego «sheep cheese» cream)

or

Oven-grilled Provolone cheese with oregano, diced chorizo and Iberian black pudding sausage

or

Homemade foie gras terrine and its Byrrh jelly



Rossini style beef medallion with smoked lard, Banyuls reduction (topped with foie gras)

gratin dauphinois

or

Pan-sautéed veal sweethreads morel mushroom sauce, potatoes with aioli

or

The famous chicken fricassee with gambas and morel mushrooms



Choice of dessert

Our Desserts *(All our desserts are homemade)*

<i>Organic goat's cheese «crottin» from Sophie «Poc à Poc» and manchego</i>	8,50	<i>Tiramisu with speculos</i>	8,10
<i>Catalan cream</i>	6,90	<i>Soup of melon and watermelon with fresh mint</i>	8,40
<i>Chocolate mousse with pieces of Turon and coconut</i>	7,90	<i>Fresh cream cheese with Roussillon honey</i>	7,50
<i>Classic tiramisu</i>	7,90	<i>Gourmet coffee</i>	8,90
		<i>Gourmet 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>	3,50	<i>Martini - 8 cl</i>	5,50
<i>Kir - 12 cl</i>	2,80	<i>Gin & Tonic</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>	5,60
<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>Non alcoholic beer</i>	3,90	<i>Coffee</i>	2,30
<i>Still water</i>	4,50	<i>Décafeinated</i>	2,30
<i>Mineral water</i>	4,50		

Whisky 6cl

10,00

- 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*