



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 : 04 68 05 01 92

**Maître
Restaurateur**



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

Open all year Payment by check is not accepted

To start with

- *Braised Pig's Trotter with herb vinaigrette* 10,90
- *The Gourmet Skillet: leek fondue, Burgundy snails removed from their shell, with manchego cream* 13,90
- *Griddled vegetables with romesco sauce* 9,90
- *Dozen Burgundy snails cooked in our style* 15,90
- *Terrine of homemade foie gras with Rivesaltes muscat jelly* 18,90
- *"Spicy" Provolone aged 16 months (not too hot), toast with oregano* 12,90
- *Cargolade (grilled snails in their shell, with salt, pepper, sagi "pork leaf lard" 30 pieces)* 16,90
- *Genuine "pa amb tomàquet" (bread with tomato), Serrano ham cured 24 months and manchego (sheep milk cheese)* 15,90
- *Roasted unpasteurised Camembert with marc de Banyuls* 14,90

Our fish

- *Tataki rossini style tuna, Banyuls reduction* 22,90
- *Supreme of cod au gratin with Roussillon honey and aioli, chickpeas* 19,90
- *Skewer of gambas in persillade (parsley and garlic vinaigrette)* 19,90

The burger corner

- *The patio burger* 15,90
(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato, minced black angus beef, new potatoes, 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, new potatoes, salad).

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 or seasonal mushrooms* 24,90
- *Shoulder of milk lamb el xai* 26,90
(Catalan lamb), confit in its own jus and head of garlic
- *Veal's head* 20,90
gribiche sauce : mayonnaise made with hard-boiled egg yolk, capers, gherkins, tarragon, hard-boiled egg white
ravigote sauce : vinaigrette, capers, herbs, shallots
- *Cargolade de Pierrot* 25,90
(grilled snails in their shell, with salt, pepper, sagi "pork leaf lard" 30 pieces, Catalan sausage, Catalan black pudding, new potatoes)
- *Chef's Catalan meatballs* 15,90
(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,* 22,00
old vegetables, cooked for 4 hrs in hay of Crau
- *Tournedos Rossini with smoked bacon, Banyuls wine reduction* 25,90
- *Pan fried veal sweetbread with morel sauce* 25,90
- *The "chardon ardent"* (minimum 2 pers) 24,00 / pers
pieces of duck breast flambéed with Calvados, stung on a hot steel thistle suspended on a gallows.
Served with a pan of mushrooms and potatoes
- *Mixed meat and vegetable hot pot* (traditional Catalan hot pot) 15,90
- *Roasted unpasteurised Camembert with marc de Banyuls,* 18,90
cold cuts of meat and baked potatoes

SAUCES

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

THE SIDE-DISHES

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

Children's menu

12,00

**1 Fruit
Cordial**

Mini brochette of cherry tomatoes

or

Catalan chicken fricassee

new potatoes or pasta

or

Cod back fillet with tomato cream

new potatoes or pasta

or

Pasta with manchego cream



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

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

Baked apple, salted butter caramel

or

Coffee

Saint Jacques's menu

24,90

Half a dozen Burgundy snails in our own style

or

*Genuine "pa amb tomàquet" Serrano ham cured for 24 months and manchego
(bread with tomato),*

or

Braised pig's trotter, herb vinaigrette



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

or

Meat platter

(black pudding and Catalan sausage, pork spare ribs)



Catalan tomme cheese

or

Catalan cream

Saint Jean's menu

38,90

Gourmet skillet (leek fondue, Burgundy snails and manchego cream)

or

"Spicy" Provolone aged 16 months (not too hot), toast with oregano

or

Terrine of homemade foie gras, Rivesaltes muscat jelly



The famous chicken fricassee with gambas and morels

or

Pan-fried veal sweetbread with morel sauce, potatoes au gratin with aioli

or

*Tournedos Rossini with smoked bacon,
Banyuls wine reduction, gratin dauphinois*



Choice of dessert

(except Super gourmet coffee and gourmet champagne)

Our Desserts *(All our desserts are homemade)*

<i>Catalan tomme cheese</i>	<i>8,50</i>	<i>Baked apple with salted butter caramel</i>	<i>6,50</i>
<i>Catalan cream</i>	<i>6,90</i>	<i>Gourmet coffee</i>	<i>8,90</i>
<i>Chocolate mousse, slivers of turrón</i>	<i>7,90</i>	<i>Gourmet tea</i>	<i>9,20</i>
<i>Classic tiramisu</i>	<i>7,90</i>	<i>Superior Gourmet Coffee</i>	<i>12.00</i>
<i>Tiramisu with speculos (spiced biscuits)</i>	<i>8,10</i>	<i>Gourmet Champagne for two</i>	<i>20.00</i>

Alcoholic aperitifs

<i>Muscat - 9 cl</i>	<i>5,00</i>	<i>Vodka - 6 cl</i>	<i>7,00</i>
<i>Ricard - 4 cl</i>	<i>3,50</i>	<i>Cuba Libre</i>	<i>7,50</i>
<i>Kir - 12 cl</i>	<i>2,80</i>	<i>Byrrh- 9 cl</i>	<i>5,50</i>
<i>Bacardi - 6 cl</i>	<i>7,00</i>	<i>Martini - 8 cl</i>	<i>5,50</i>
<i>Banyuls rouge - 9 cl</i>	<i>5,00</i>	<i>Gin & Tonic</i>	<i>10,00</i>
<i>Banyuls blanc - 9 cl</i>	<i>6,00</i>	<i>Bourbon 6 cl</i>	<i>8,00</i>
<i>Pastis - 4 cl</i>	<i>3,50</i>	<i>Sangria maison 25 cl</i>	<i>5,60</i>
<i>Whisky - 6 cl</i>	<i>7,00</i>	<i>Estrella (bouteille 33cl)</i>	<i>4,50</i>

Boissons

<i>Non alcoholic beer</i>	<i>3,90</i>	<i>Coffee</i>	<i>2,30</i>
<i>Still water</i>	<i>4,50</i>	<i>Décafeinated</i>	<i>2,30</i>
<i>Mineral water</i>	<i>4,50</i>		

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