



# Restaurant Le Patio

*Created in 2003, 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*

**Master restaurateur  
since 2016**



**ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS**

## Tapas To share or not

- **Bread with tomato and aioli (garlic mayonnaise)** 4,50
- **Grilled padron peppers (little peppers from Spain)** 5,00
- **Brum mushroom skewers with bear garlic** 6,00

## For a first

- **Old-fashioned pork terrine** 9,50
- **Dali's mussels** 12,70  
(half shell mussels, diced sunny vegetables, served cold )
- **Cargolade** 16,90  
(Snails roasted in their shell, with salt and pepper «pork fat sagi» 30 pieces)
- **Salmorejo** (bread cream, garlic, tomato and olive oil) 12,50  
served with Serrano ham shavings, hard-boiled egg, croutons and cherry tomatoes
- **Real «pa amb tomàquet »** Rustic bread rubbed with garlic and tomato, 16,90  
drizzled with olive oil and Serrano ham matured 24 months and Manchego cheese
- **Homemade foie gras terrine and its muscat jelly** 17,90

## Our salads

- **Mixed** 8,50  
mesclun, cherry tomato, red onion fried , croutons, pine nuts
- **Caesar** 14,70  
Romaine lettuce, thinly-sliced chicken, homemade croutons, Caesar sauce, Parmesan cheese
- **Biquette** 13,90  
Mesclun, crispy goat cheese with Roussillon honey, strawberry and raspberry vinegar reduction
- **Rustic** 14,70  
Mesclun, Serrano ham 24 months, Manchego cheese, red onions, croutons,

## Green corner

- **Vegetarian burger** 15,90  
(gluten-free bread, curry zucchini, vegetable pancake, béarnaise sauce, fries, salad)
- **Garden plate** 14,90  
(assortment of grilled vegetables, salmorejo, potatoes with aioli)

## Our fish

- **Tataki rossini style tuna, Banyuls reduction, potatoes with aioli** 22,90
- **Cod fillet grilled with Roussillon honey and aioli, grilled vegetables** 17,90
- **King prawns cooked on the plancha grill with chopped parsley and garlic** 19,40  
potatoes with aioli
- **Cod back with morels, gratin dauphinois** 21,90

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 gourmet dishes

- *The famous chicken fricassee with gambas and brown mushrooms, fries* 19,90
- *The famous chicken fricassee with gambas and Morel mushrooms, fries* 24,90
- *«El xai » shoulder of suckling lamb, potatoes with aioli* 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»*
- *La cassola de la casas,* 22,90  
*chicken stew, Catalan sausage, Cerdagne veal, wild mushrooms, tomatoes and potatoes*
- *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 HOT chicken with prawns coconut milk, green beans and lime* 22,00

## 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, curry zucchini, vegetable pancake, 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

- Homemade fries - Grilled vegetables*
- *Gratin dauphinois - Potatoes with "aioli" - Mesclun*
- Side-dish additional ext.* 5,00

## *Children's menu*

12,00

**1 Fruit  
Cordial**

*Quail eggs*



*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*

18,90

*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 » Tirabuixó 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 watermelon with fresh mint*

*or*

*Coffee*



## *Saint Jacques's menu*

25,90

### *Dali's mussels*

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

*or*

### *Old-fashioned pork terrine*



### *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

### *Goat salad*

*(crispy goat cheese with Roussillon honey, strawberry and raspberry vinegar reduction)*

*or*

### *Real pa amb tomàquet*

*(tomato bread) Serrano ham 24 months and Manchego cheese*

*or*

### *Homemade foie gras terrine and its Muscat jelly*



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

### *gratin dauphinois*

*or*

### *Pan-sautéed veal sweetbreads morel mushroom sauce, potatoes with aioli*

*or*

### *The famous chicken fricassee with gambas and morel mushrooms homemade fries*



### *Choice of desserts*

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

<i>Organic goat's cheese «crottin» from Sophie « Poc à Poc » and Manchego cheese</i>	8,50	<i>Chef's delicacy</i>	7,90
<i>Catalan cream</i>	6,90	<i>Soup of 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>Tiramisu with Speculoos</i>	8,10	<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 &amp; 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>Decaffeinated</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*