



# 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)    | 5,00 |
| - Grilled padron peppers (little peppers from Spain) | 6,00 |

## For a first

- |  |       |
|--|-------|
| - Old-fashioned pork terrine   | 12,90 |
| - Dali's mussels<br>(half shell mussels, diced sunny vegetables, served cold )   | 12,90 |
| - Cargolade<br>(Snails roasted in their shell, with salt and pepper «pork fat sagi» 30 pieces)   | 17,90 |
| - Salmorejo (bread cream, garlic, tomato and olive oil)<br>served with Serrano ham shavings, hard-boiled egg, croutons and cherry tomatoes             | 12,90 |
| - Real «pa amb tomàquet » Rustic bread rubbed with garlic and tomato,<br>drizzled with olive oil and Serrano ham matured 24 months and manchego cheese | 17,90 |
| - Homemade foie gras terrine and its Byrrh jelly   | 18,90 |
| - Catalan Burrata : Serrano ham, arugula pesto   | 16,90 |

## Our salads

- |   |       |
|---|-------|
| - Mixed<br>mesclum , cherry tomato, red onion fried onion, croutons, pine nuts                          | 8,90  |
| - Caesar<br>Romaine lettuce, thinly-sliced chicken, homemade croutons,<br>Caesar sauce, Parmesan cheese | 14,90 |
| - Biquette<br>rocket, dried fruits, Crottin » from Sophie « Poc à Poc »                                 | 13,90 |

## Our fish

- |  |       |
|--|-------|
| - Tataki rossini style tuna, Banyuls reduction, potatoes with aioli                              | 24,90 |
| - Cod fillet grilled with Roussillon honey and aioli, grilled vegetables                         | 19,90 |
| - King prawns cooked on the plancha grill with chopped parsley and garlic<br>potatoes with aioli | 19,90 |
| - Octopus confit with smoked chilli, morels, chorizo mash  | 25,90 |

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 gourmets dishes

- *The famous chicken fricassee with gambas and brown mushrooms, fries* 20,90
- *The famous chicken fricassee with gambas and Morel mushrooms, fries* 25,90
- *«El xai » shoulder of suckling lamb, potatoes with aioli* 27,90  
*catalan lamb, slowly cooked in its juice and garlic*
- *Cargolade de Pierrot* 26,90  
*« snails roasted in their shell, with salt and pepper (pork fat sagi)*  
*30 pieces catalan sausage, coutellou (spare ribs) fries»*
- *Rossini style beef medallion with smoked bacon, Banyuls reduction* 27,90  
*(topped with foie gras)*
- *Pan-sautéed veal sweetbreads morel mushroom sauce* 26,90
- *The chef's « boles de picoulat »* 17,90  
*(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* 16,90  
*(brasserie bread, preserved onion, Manchego cheese,*  
*Serrano ham, tomato, minced black angus beef, fries, salad)*
- *Chic burger* 21,90  
*(brasserie bread, preserved onion, Manchego cheese, Serrano ham ,tomato,minced*  
*black angus beef,with sautéed foie gras escalope and Banyuls reduction, fries, salad).*
- *The Vegetarian (free-gluten)* 16,90  
*(gluten-free bread, curry zucchini, vegetable pancake bearnaise sauce, fries, salad)*

## Brochettes on a hook

### THE CLASSICS ABOUT 250 g

- *Beef brochettes* 17,90
- *Thyme and lemon marinated chicken kebab* 15,90
- *The patio's skewers (beef, duck breast, sausage, catalan black pudding sausage)* 18,90
- *Marinated hanger skewer* 17,90
- *Duck breast brochettes with apples and honey (subject to available)* 18,90

### THE CROMAGNON ABOUT 400 g

- *Beef brochettes* 25,90
- *Thyme and lemon marinated chicken kebab* 23,90
- *The patio's skewers (beef, duck breast, sausage, catalan black pudding sausage)* 26,90
- *Marinated hanger skewer* 25,90
- *Duck breast brochettes with apples and honey (subject to available)* 26,90

### SAUCES

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

### THE SIDE-DISHES

- Homemadde fries - Grilled vegetables*
- *Gratin dauphinois - Potatoes with «aioli» - Mesclum*
- Side-dish additional ext.* 5,00

## Children's menu

12,00

1 Fruit  
Cordial

Cherry tomato skewer



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 melon and 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)*

*or*

### *Tataki style tuna*

*or*

### *Platter of meats*

*(black pudding sausage, Catalan sausage, coustellou tirabuixó)*



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

*or*

### *Catalan cream*

## *Saint Jean's menu*

39,90

### *Goat salad*

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

*or*

### *Real pa amb tomàquetor*

*(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 sweethreads morel mushroom sauce, potatoes with aioli*

*or*

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



### *Choice of dessert*

## 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 dedicacy</i>	7,90
<i>Catalan cream</i>	7,50	<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>	9,90
<i>Tiramisu with speculoos</i>	8,10	<i>Gourmet tea</i>	10,20

## Alcoholic aperitifs

<i>Muscat - 9 cl</i>	5,50	<i>Grenat</i>	5,50
<i>Ricard - 4 cl</i>	3,60	<i>Maury</i>	5,50
<i>Kir - 12 cl</i>	3,20	<i>Martini - 8 cl</i>	5,90
<i>Kir Royal - 12 cl</i>	9,00	<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>	5,50	<i>Sangria maison 25 cl</i>	5,80
<i>Banyuls blanc - 9 cl</i>	6,50	<i>Estrella (pression 25cl)</i>	3,70
<i>Pastis - 4 cl</i>	3,60	<i>Estrella (pression 50cl)</i>	7,40
<i>Whisky - 6 cl</i>	7,00	<i>Estrella (pression 100cl)</i>	14,80
<i>Vodka - 6 cl</i>	7,00	<i>Cap dona blond beer</i>	5,50
<i>Cuba Libre</i>	8,00	<i>Cap dona amber beer</i>	5,50
<i>Byrrh - 9 cl</i>	5,50	<i>Cap dona brown beer</i>	6,80
<i>Coupe de Champagne</i>	8,00		

## 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	<i>Tea, infusion</i>	3,60

## 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*