



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.

Open all year

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

**Maître
Restaurateur**



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



Payment by check is not accepted

To start with

- *Old-fashioned pork terrine* 13,90
- *The Gourmet Skillet: leek fondue, Burgundy snails removed from their shell, with manchego cream* 17,90
- *Griddled vegetables with romesco sauce* 12,90
- *Dozen Burgundy snails cooked in our style* 17,90
- *Terrine of homemade foie gras with Rivesaltes muscat jelly* 22,90
- *Biquette salad : arugula salad, crispy goat cheese with honey from Roussillon, dried fruits.* 15,90
- *Cargolade (grilled snails in their shell, with salt, pepper, sagi "pork leaf lard" 30 pieces)* 18,90
- *Genuine "pa amb tomàquet" (bread with tomato), Serrano ham cured 24 months and manchego (sheep milk cheese)* 18,90
- *Creamy Camembert roasted with Banyuls marc* 15,90

Our fish

- *Tataki rossini style tuna, Banyuls reduction* 28,90
- *Supreme of cod au gratin with Roussillon honey and aioli, chickpeas* 22,90
- *Skewer of gambas in persillade (parsley and garlic vinaigrette)* 21,90

The burger corner

- *The patio burger* 17,90
(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato, minced fresh chopped steak ,new potatoes, salad)
- *Chic burger* 24,90
(brasserie bread, preserved onion, manchego cheese, Serrano ham, tomato,minced fresh chopped steak,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, homemade fries* 22,90
- *The famous chicken fricassee with gambas and Morel mushrooms, homemade fries* 26,90
- *Shoulder of milk lamb el xai* 32,90
(Catalan lamb), confit in its own jus and head of garlic, aioli potatoes
- *Veal's head* 25,90
gribiche sauce : mayonnaise made with hard-boiled egg yolk, capers, gherkins, tarragon, hard-boiled egg white
ravigote sauce : vinaigrette, capers, herbs, shallots
- *Beef stew with Collioure wine* 19,90
- *Cargolade de Pierrot* 27,90
(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* 18,90
(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,* 25,90
old vegetables, cooked for 4 hrs in hay of Crau
- *Tournedos Rossini with smoked bacon, Banyuls wine reduction* 34,90
- *Tournedos of beef tenderloin with choice of sauce:* 28,90
(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois
- *Pan fried veal sweetbread with morel sauce* 29,90
- *The "chardon ardent"* (minimum 2 pers) 26,00 / pers
marinated flank steak pieces, stung on a hot steel thistle suspended on a gallows.
Served with a pan of mushrooms and homemade fries
- *Mixed meat and vegetable hot pot* (traditional Catalan hot pot) 17,90

Cheese side

- *Creamy Camembert with marc de Banyuls 250g,* 20,90
 - *Fromager des Clarines 200g,* 21.90
 - *Crémeux du Jura 250g,* 22.90
 - *Fondant Occitan (sheep) 240g,* 22.90
 - *Mont d'or with dry muscat 480g (2 people)* 23.90 / pers
- All our cheeses are served with Catalan cold meats, baked potatoes, salad

SAUCES

- *Roquefort, Banyuls, Pepper* 2,50
- *Morel mushroom* 5,00

THE SIDE-DISHES

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

Children's menu

12,50

**1 Fruit
Cordial**

Mini brochette of cherry tomatoes

or

Catalan chicken fricassee

fries or pasta

or

Cod back fillet with tomato cream

fries 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

19,90

Hot pot style soup

(traditional Catalan hot pot)

or

*Mackerel rillettes with tarragon,
old-fashioned mustard and toasted bread*



Costellou 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

27,90

Old-fashioned pork terrine

or

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

or

Half dozen Burgundy snails cooked in our style



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, aioli potatoes

or

Meat platter, aioli potatoes

(black pudding and Catalan sausage, pork spare ribs)



Catalan tomme cheese

or

Catalan cream

Saint Jean's menu

47,90

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

or

Biquette salad : arugula salad, crispy goat cheese with honey from Roussillon, dried fruits

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*

or

*- Tournedos of beef tenderloin with choice of sauce
(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois*



Choice of dessert

(except gourmet champagne)

Our Desserts *(All our desserts are homemade)*

<i>Catalan tomme cheese</i>	8,50	<i>Baked apple with salted butter caramel</i>	6,90
<i>Catalan cream</i>	7,90	<i>Gourmet coffee</i>	10,90
<i>Chocolate mousse, slivers of turrón</i>	7,90	<i>Gourmet tea</i>	10,90
<i>Classic tiramisu</i>	8,40	<i>Gourmet Champagne for two</i>	28,00
<i>Tiramisu with speculos (spiced biscuits)</i>	8,40		

Alcoholic aperitifs

<i>Muscat - 9 cl</i>	6,50	<i>Grenat - 9 cl</i>	6,50
<i>Ricard - 4 cl</i>	3,60	<i>Mauri - 9 cl</i>	6,50
<i>Pastis - 4 cl</i>	3,60	<i>Martini - 8 cl</i>	5,90
<i>Kir - 12 cl</i>	3,40	<i>Gin tonic</i>	11,00
<i>Bacardi - 6 cl</i>	7,00	<i>Bourbon - 5 cl</i>	10,00
<i>Banyuls rouge - 9 cl</i>	6,50	<i>Sangria maison - 25 cl</i>	5,90
<i>Banyuls blanc - 9 cl</i>	6,50	<i>House cocktail: muscat, raspberry syrup, lemon, lemonade</i>	8,40
<i>Whisky - 5 cl</i>	7,00	<i>Estrella (pression 25cl)</i>	3,90
<i>Vodka - 6 cl</i>	7,00	<i>Estrella (pression 50cl)</i>	7,40
<i>Cuba Libre</i>	8,00	<i>Estrella (pression 100cl)</i>	14,80
<i>Byrrh - 9 cl</i>	6,50	<i>Cap dona blonde</i>	5,50
<i>Coupe de Champagne</i>	9,00	<i>Cap dona ambrée</i>	5,50
<i>Kir Royal - 12 cl</i>	10,00	<i>Cap dona du moment</i>	6,80
		<i>Americano</i>	10,00

Boissons

<i>Non alcoholic beer</i>	3,90	<i>Coffee</i>	2,40
<i>Still water</i>	4,70	<i>Décafeinated</i>	2,40
<i>Mineral water</i>	4,70	<i>Tea, Infusion</i>	4,20

Whisky 6cl

12,00

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