



# 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

- |   |      |
|---|------|
| - <b>Bread with tomato and aioli</b> (garlic mayonnaise)    | 5,00 |
| - <b>Grilled padron peppers</b> (little peppers from Spain) | 7,00 |

## For a first

- |   |       |
|---|-------|
| - <b>Old-fashioned pork terrine</b>   | 12,90 |
| - <b>Dali's mussels</b><br>(half shell mussels, diced sunny vegetables, served cold )   | 13,90 |
| - <b>Cargolade</b><br>(Snails roasted in their shell, with salt and pepper «pork fat sagi» 30 pieces)   | 18,90 |
| - <b>Salmorejo</b> Andalusian cold soup (cream of bread, garlic, tomato and olive oil)<br>served with Serrano ham shavings, hard-boiled egg, croutons and cherry tomatoes | 12,90 |
| - <b>Real «pa amb tomàquet »</b> Rustic bread rubbed with garlic and tomato,<br>drizzled with olive oil and Serrano ham matured 24 months and manchego cheese             | 19,90 |
| - <b>Homemade foie gras terrine and a muscat jelly</b>  | 22,90 |
| - <b>Gourmet Cassolette</b><br>beans, peas, Catalan black pudding and Serrano ham   | 16,90 |

## Our salads

- |  |       |
|--|-------|
| - <b>Mixed</b><br>mesclum , cherry tomato, red onion, fried onion, croutons, pine nuts                         | 8,90  |
| - <b>Caesar</b><br>Romaine lettuce, thinly-sliced chicken, homemade croutons,<br>Caesar sauce, Parmesan cheese | 15,90 |
| - <b>Biquette salad :</b><br>arugada salad, crispy gout cheese with honey from Roussillon                      | 14,90 |

## Our fish

- |   |       |
|---|-------|
| - <b>Tataki rossini style tuna</b> , Banyuls reduction, potatoes with aioli                             | 29,90 |
| - <b>Cod fillet grilled</b> with Roussillon honey and aioli, grilled vegetables                         | 22,90 |
| - <b>King prawns cooked on the plancha grill</b> with chopped parsley and garlic<br>potatoes with aioli | 22,90 |
| - <b>Octopus confit with smoked chilli, morels, chorizo mash</b>  | 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** 22,90
- **The famous chicken fricassee with gambas and Morel mushrooms, fries** 26,90
- **«El xai » shoulder of suckling lamb, potatoes with aioli** 34,90  
(catalan lamb), slowly cooked in its juice and garlic
- **Cargolade de Pierrot** 28,90  
« snails roasted in their shell, with salt and pepper (pork fat sagi)  
30 pieces, catalan sausage, coutellou (spare ribs) fries»
- **Tournedos Rossini (beef tenderloin) with smoked bacon, Banyuls reduction** 35,90  
(topped with foie gras) gratin dauphinois
- **Tournedos (beef tenderloin) with smoked bacon and a sauce of your choice** 29,90  
(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois
- **Pan-sautéed veal sweetbreads morel mushroom, gratin dauphinois** 29,90
- **The chef's « boles de picoulat »** 18,90  
(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** 18,90  
(brasserie bread, caramelised onion, Manchego cheese,  
Serrano ham, tomato, fresh mince beef, fries, salad)
- **Chic burger** 24,90  
(brasserie bread, caramelised onion, Manchego cheese, Serrano ham, tomato, fresh mince  
beef, with sautéed foie gras escalope and Banyuls reduction, fries, salad).
- **The Vegetarian (gluten-free)** 17,90  
(gluten-free bread, curry zucchini, vegetable steak bearnaise sauce, fries, salad)

## Brochettes on a hook

### THE CLASSICS ABOUT 250 g

- **Beef skewer (rump steak heart)** 22,90
- **Chicken skewer, marinated in thyme and lemon** 17,90
- **The patio's skewer (beef, duck breast, sausage, catalan black pudding)** 22,90
- **Beef tab skewer, marinated chimichurri** 22,90
- **Hanger steack of duck breast, with apples and honey** 24,90

### THE CROMAGNON ABOUT 400 g

- **Beef skewer (rump steak heart)** 29,90
- **Chicken skewer, marinated in thyme and lemon** 24,90
- **The patio's skewers (beef, duck breast, sausage, catalan black pudding sausage)** 29,90
- **Beef tab skewer, marinated chimichurri** 29,90
- **Skewer of duck breast, with apples and honey** 31,90

### SAUCES

- **Roquefort, Banyuls, Pepper** 3,00
- **Morel mushroom** 5,00

### THE SIDE-DISHES

- Homemadde fries - Grilled vegetables - Gratin dauphinois  
- Potatoes with "aioli" - Salad - white beans
- Side-dish additional ext.** 5,00

## Children's menu

13,00

**1 Water**  
with  
**Syrup**

*Cherry tomato skewer*



*Pasta with Manchego cream (cheese)*

*or*

*Cod fillet with tomato sauce*

*Fries or Pasta*

*or*

*Catalan sausage*

*Fries or Pasta*



*Small chocolate mousse pot*

*or*

*quark with Oreo*

*(cocoa biscuits with vanilla cream in the centre)*

*+ one lollipop*

## Little yellow train's menu

19,90

*Salmorejo*

*Andalusian cold soup*

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

*or*

*Mackerel « Rilletes »*

*with tarragon, traditional mustard and toasts*



*« Coustellou » Tirabuixó caramelized*

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

*or*

*Roasted cod fillet,*

*sauce with chorizo cream, potatoes with aioli*



*Quark with, Roussillon honey*

*or*

*Soup of watermelon with fresh mint*

*or*

*Coffee*

## *Saint Jacques's menu*

28,90

### *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*

*potatoes with aioli*

*or*

### *Platter of meats*

*(black pudding sausage, Catalan sausage, coustellou tirabuixó) potatoes with aioli*



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

*or*

### *Catalan cream*

## *Saint Jean's menu*

49,90

### *Gourmet Cassolette*

*beans, peas, Catalan black pudding and Serrano ham*

*or*

### *Real pa amb tomàquet*

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

*or*

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



### *Tournedos Rossini (beef tenderloin)*

*with smoked bacon, Banyuls reduction (topped with foie gras) gratin dauphinois*

*or*

### *Tournedos (beef tenderloin)*

*with smoked bacon and a sauce of your choice  
(peppers or morels or Roquefort cheese or Banyuls reduction) gratin dauphinois*

*or*

### *Pan-sautéed veal sweethreads with a morel mushroom sauce, gratin dauphinois*

*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>	8,90
<i>Catalan cream</i>	7,90	<i>Soup of watermelon with fresh mint</i>	7,50
<i>Chocolate mousse with pieces of Turon</i>	7,90	<i>Fresh cream cheese with Roussillon honey</i>	7,50
<i>Classic tiramisu</i>	8,90	<i>Gourmet coffee</i>	11,90
<i>Tiramisu with speculoos</i>	8,90	<i>Gourmet tea</i>	11,90

## Alcoholic aperitifs

<i>Muscat - 9 cl</i>	6,50	<i>Maury - 9 cl</i>	6,50
<i>Ricard - 4 cl</i>	3,90	<i>Martini - 8 cl</i>	5,90
<i>Kir - 12 cl</i>	4,40	<i>Gin tonic</i>	12,00
<i>Banyuls rouge - 9 cl</i>	6,50	<i>Bourbon - 5 cl</i>	12,00
<i>Banyuls blanc - 9 cl</i>	6,50	<i>Sangria maison - 25 cl</i>	5,90
<i>Pastis - 4 cl</i>	3,90	<i>Cocktail maison</i>	11,00
<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>	10,00	<i>Cap dona ambrée</i>	5,50
<i>Kir Royal - 12 cl</i>	11,00	<i>Cap dona du moment</i>	6,80
		<i>Americano</i>	12,00

## Cold and hot drinks

<i>Non alcoholic beer</i>	3,90	<i>Coffee</i>	2,50
<i>Still water</i>	4,70	<i>Décafeinated</i>	2,50
<i>Sparkling water</i>	4,70	<i>Tea, infusion</i>	4,20

## Whisky 5cl

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, fruity*
- Single Islay malt whisky : LAGAVULIN 16 years old, intense and peaty*
- The only single malt whisky : TALISKER 10 years old, strong and spiced*