



OUR STARTERS

All of our dishes are entirely elaborated by our Chef Vitor TELES

- Prawn "al ajillo" , with garlic and parsley 25,00 €
- Grilled Frog's Legs with garlic and parsley 25,00 €
- Pan fried Chipirones with garlic and parsley 19,90 €
- Burgundy snails x 12... 19,90 €
- Trout from the Pyrénées cut in Carpaccio de Lau Balagnas..... 16,50 €
- Tartar of trout with fresh cut coriander and lime 16.50 €
- Duck "Foie gras" on its caramelized apples slices..... 30,00 €
- Homemade Duck "foie gras" with its crystallized green mangoes
and french toast 25, 00 €

OUR SOUPS

- French gratinated onion soup 11,00 €
- Soup of the day (ask the waiter)..... 10,00 €



OUR SALADS

All of our dishes are entirely elaborated by our Chef Vitor TELES

- Caesar Salad :

Roasted chicken breast sun dried tomatoes, green asparagus..... 16.00 €

- Goat cheese salad.

Goat's warm cheese on toast with a drop of honey and snacked bacon... 16.00 €

- Freshness salad.

Mixed salad leaves, Prawns, Chipirons, Trout Carpaccio..... 25.00 €

- Tomato, Mozzarella, Basilic salad..... 15,00 €



FISH (according to the day market)

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| • Cod loin grilled, pan fried or in garlic | 23,00 € |
| • Unilateral cooked Piece of Trout with dill | 19,90 € |
| • Sea bass grilled, pan fried or Spanish way (with fresh garlic) | 24,90 € |
| • Sea bream grilled, pan fried or Spanish way (with fresh garlic) | 24.90 € |
| • Sole – Grilled or Meunière-style..... | 36.00 € |
| • Trout (200/300 gr) almonds roasted in butter..... | 25,00 € |

All our dishes are served with their accompaniment according to the market of the day.



FOR LOVERS OF FRENCH TRADITIONNAL KITCHEN

Homemade dishes

All of our dishes are entirely elaborated by our Chef Vitor TELES

- Exceptional :
Cassoulet with « Tarbes beans », Toulouse Sausage and Duck Confit... 25.00 €
- From our countryside :
Calf's head, cooked in its Broth, with Gribiche sauce. 25.00 €
- One of the most traditional French Dishes :
Veal kidney with Madeira sauce..... 25.00 €
- Duck confit, oven baked with shallots, and Sarladaises potatoe..... 25.00 €
- Grilled duck Breast 25.00 €
- Traditional Beef tartar, cut with knife..... 25.00 €

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OUR GRILLED MEATS

All of our dishes are entirely elaborated by our Chef Vitor TELES

- Chateaubriand, 250 gr env. (Piece of beef tenderloin)..... 28,00 €
- Tenderloin Rossini topped with a slice of "foie gras" and black
Truffle juice (250 gr env.) 32,00 €
- Rib eye (300 gr env.) 20,00 €
- Grilled rib of Veal (330 gr env.)..... 25,00 €
- Pluma of Iberic Pork (200 gr) 21,00 €
- Grilled cotelet of lamb with fresh thyme and flageolet
(green beans)..... 27,00€
- Supreme of free-range chicken (200 gr)..... 20,00 €
- Faux beef filet (250 gr env.) pepper sauce..... 18,00 €
- Homemade Burger, fried egg, salad and french fries..... 15,00 €
- Classic Burger, French fries..... 10,00 €
- Supplément sauce : Pepper, roquefort ou Béarnaise..... 4.50 €

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CHOISE OF SIDE DISHE'S

All of our dishes are entirely elaborated by our Chef Vitor TELES

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| • Greens Beans | 5,00 € |
| • Assortment of crunchy small vegetables..... | 5,00 € |
| • Salardaises potatoes | 5,00 € |
| • Basmati Rice..... | 5,00 € |
| • Boiled Potatoes..... | 5,00 € |
| • Mashed potatoes | 5,00 € |
| • House made French Fries | 5,00 € |
| • Greens Flageolet..... | 5,00 € |
| • Pan fried Boletus of the Pyrenees | 20,00 € |



OUR PASTA

All of our dishes are entirely elaborated by our Chef Vitor TELES

- Spaghetti with chipirons 19,00 €
- Spaghetti garlic and virgin olive oil 16,00 €
- Spaghetti with garlic, prawns..... 22,00 €
- Spaghetti Carbonara..... 16,00 €
- Spaghetti Bolognaise..... 16,00 €
- Spaghetti Napoletana & small crips vegetables 16,00 €



MENU 30.00 €

Mixed salad leaves "croutons" topped with
Warmed goat cheese and honey,
and grilled smoked pork breast.

Or

Trout tartar with fresh cut coriander

Iberian pork "pluma", salad and French fries

Ou

Cod and it's assortment of vegetables

Dessert of the day

All our dishes are served with their accompaniment according to the market of the day.



MENU 50.00 €

Prawn "l'Ajillo"

or

Homemade Duck "Foie gras"

Trout cut in Carpaccio and his caviar

or

"Chipirones" small squid

Faux filet of beef, pepper sauce

or

Grilled Seabass an assortment of vegetables

Dessert of your choice

All our dishes are served with their accompaniment according to the market of the day



KID'S MEAL 12.00 €

(up to 10 years)

Small Quiche Lorraine

Or

Pancake with Ham and Cheese

Homemade burger (French fries or pasta)

Or

Fish filet with mashed potatoes or French fries or pasta

Kid's dessert



VEGETARIAN CARD

All of our dishes are entirely elaborated by our Chef Vitor TELES

SOUP :

- Vegetable soup..... 10,00 €
- French gratinated onion soup11,00 €
- Vegetable and Tofu soup 15,00 €

SALADS :

- Chickpea salad xith Tofu..... 15,00 €
- Tomato, Mozarella, Basil Salad..... 15,00 €

MAIN COURSES :

- Quinoa with mushrooms, fried egg..... 15,00 €
- Mushroom omelette, cheese, herbs, salad..... 15,00 €
- Vegetable Cassolette..... 15,00 €
- Risotto with green asparagus & Parmesan..... 15,00 €
- Spaghetti Napoletana and small crips vegetables..... 15,00 €
- Spaghetti garlic and virgin olive oil..... 15,00 €

CHOISE OF SIDE DISHES 5,00 € (portion)

Basmati Rice/ Quinoa/ Green Flageolet/ Lenses / Mushrooms/Broccoli/

Cauliflower/Green beans/Steamed potatoes/Homemade french fries/

Courgettes/Mashed sweet potatoes/Fried vegetables/Carrots/Green asparagus.

GLUTEN FREE BREAD (piece) 1,00 €