



## OUR STARTERS

- Prawn "al ajillo" , with garlic and parsley ..... 28,00 €
- Grilled Frog's Legs with garlic and parsley ..... 20,00 €
- Pan- fried scallops with lemon butter ..... 30.00€
- Burgundy snails x 12... ..... 20,00 €
- Trout from the Pyrénées cut in Carpaccio de Lau Balagnas..... 18,00 €
- Tartar of trout with fresh cut coriander and lime .. ..... 22.00 €
- Duck "Foie gras" on its caramelized apples slices..... 32,00 €
- Homemade Duck "foie gras" with its crystallized green mangoes  
and french toast ..... 32, 00 €

## OUR SOUPS

- French gratinated onion soup ..... 15,00 €
- Soup of the day (ask the waiter)..... 10,00 €



## OUR SALADS

- 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..... 26.00 €

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



## **FISH (according to the day market )**

- Cod loin grilled, pan fried or in garlic ..... 26,00 €
- Unilateral cooked Piece of Trout with dill ..... 23,00 €
- Sea bass grilled, pan with butter or garlic ..... 28,00 €
- Sole Meunière or grilled..... 28.00 €

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



## **FOR LOVERS OF FRENCH TRADITIONNAL KITCHEN**

### **Homemade dishes**

- **Exceptional :**  
Cassoulet with « Tarbes beans », Toulouse Sausage and Duck Confit... 29.00 €
- **From our countryside :**  
Calf's head, cooked in its Broth, with Gribiche sauce. .... 28.00 €
- **One of the most traditional French Dish :**  
Veal kidney with Madeira sauce..... 28.00 €
- **Duck confit, with shallots, and Sarladaises potatoes..... 28.00 €**
- **Grilled duck Breast ..... 28.00 €**
- **Traditional Beef tartar, cut with knife..... 28.00 €**

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## OUR GRILLED MEATS

- Chateaubriand, 250 gr env. (Piece of beef tenderloin)..... 30,00 €
- Tenderloin Rossini topped with a slice of "foie gras" and black Truffle juice (250 gr env.) ..... 34,00 €
- Rib eye (300 gr env.) ..... 25,00 €
- Grilled rib of Veal (330 gr env.)..... 25,00 €
- Pluma of Iberic Pork (200 gr) ..... 24,00 €
- Grilled cotelet of lamb with fresh thyme and french fries & Salad..... 27,00€
- Supreme of free-range chicken (200 gr)..... 20,00 €
- Faux beef filet (250 gr env.) pepper sauce..... 24,00 €
- Homemade Burger, fried egg, salad and french fries..... 18,00 €
  
- Supplément sauce : Pepper, roquefort ou Béarnaise..... 5.00 €**

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



## CHOICE OF SIDE DISHE'S

- Greens Beans ..... 5,00 €
- Assortment of crunchy small vegetables..... 5,00 €
- Salardaises potatoes ..... 5,00 €
- Basmati Rice..... 5,00 €
- Mashed potatoes ..... 5,00 €
- Homemade French Fries ..... 5,00 €



## OUR PASTA

- Linguini garlic and virgin olive oil ..... 15.00 €
- Linguini with garlic, prawns..... 25.00 €
- Linguini Carbonara..... 16,00 €
- Linguini Bolognaise..... 18,00 €
- Linguini Napoletana & small crips vegetables ..... 15.00 €



## **MENU 40.00 €**

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

**Or**

**Trout tartar with fresh cut coriander**

**\*\*\*\***

**Faux Beef filet with peppersauce**

**salad and French fries**

**Or**

**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 55.00 €**

**Prawn "l'Ajillo"**

**or**

**Homemade Duck "Foie gras"**

**\*\*\*\***

**Trout cut in Carpaccio and his caviar**

**or**

**"Chipirones" small squid**

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**Faux filet of beef, pepper sauce**

**or**

**Grilled Seabass an assortment of vegetables**

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**Crème Brûlée or Tiramisu**

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



## **KID'S MEAL 14.00 €**

**( up to 10 years)**

**Small Quiche Lorraine**

**Or**

**Pancake with Ham and Cheese**

**\*\*\*\***

**Homemade burger (French fries or pasta)**

**Or**

**Fish filet with French fries or pasta**

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**Kid's dessert**

BRASSERIE  
  
LE BODEGON  
LOURDES  
**05.62.94.56.13**

## VEGETARIAN CARD

### SOUP :

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

### SALADS :

- Tomato, Mozarella, Basil Salad..... 15 ,00 €

### MAIN COURSES :

- Mushroom omelette, cheese, herbs, salad..... 15,00 €
- Linguini Napoletana and small crips vegetables..... 15,00 €
- Linguini garlic and virgin olive oil..... 15,00 €

### CHOISE OF SIDE DISHES ..... 5,00 €

(portion)

**Basmati Rice/Green beans / Homemade French Fries/ Fried Vegetables**

### GLUTEN FREE BREAD (piece) ..... 2,00 €