

Our seafood

6 Bouzigues Oysters No. 3	€12.00
12 Bouzigues Oysters No. 3	€24.00

Whole Live European Blue Lobster

Grilled with butter and fleur de sel, flambéed with Armagnac €69.00

Large Blue Lobster from Brittany or Normandy €150.00/kg

Our Cold Starters

Collioure Anchovy Plate (salted anchovies, red peppers, hard-boiled egg)€14.00

Collioure Plate (green salad, vinegar-marinated anchovies, red peppers, escalivada, hard-boiled egg).€14.00

Serrano Ham Plate, Pan con Tomate €14.00

Iberian Bellota Shoulder Plate, Pan con Tomate €25.00

Homemade Semi-Cooked Duck Foie Gras, Fruit Tatin €18.00

Our Tuna Tartare with Mango and Espelette Pepper €16.50

Beef Carpaccio with Parmesan and Salad €14.00

Salad with Warm Saint-Marcellin IGP Cheese and Bacon Bits€18.00

Pica Pica Platter€18.00

(Green salad, Serrano ham, marinated anchovies, red peppers, Manchego cheese, fried artichokes, sobrasada, pan con tomate)

Vegetarian Platter..... €18.00

(Quinoa steak, hot and cold vegetables)

Our Hot Starters

Grilled Razor Clams à la Plancha with Parsley and Garlic€14.00

Fried Artichoke Hearts with Serrano Ham €14.00

Sautéed Asparagus and Oyster Mushrooms €14.00

Grilled Slice of Carn de Parol (Catalan Cured Pork) €15.00

Poached Eggs with Truffle and Bellota Iberian Shoulder €20.00

Lightly Grilled Fresh Scallops with Thin Slices of Bellota Iberian Shoulder, Morel Sauce €20.00

Gratinated Mussels with Aged Banyuls Wine or Aioli €14.00

Seared foie gras escalopes with aged Banyuls wine reduction (France) €23.00

Fish Soup with Traditional Garnish €14.00

Sautéed Tellines (Wedge Clams) with Garlic Cream €16.50

Chef's Gratinated Seafood Casserole €18.00

Cargolade (30 fire-grilled snails with salt and pepper, served with aioli) €22.00

Grilled "Yéyé" Red Baby Prawns with Olive Oil and Fleur de Sel (x10) €20.00

Delicate Frog Legs with Butter and Garlic-Parsley (on request) €20.00

Open Year-Round 7 Days a Week

Our Grilled Fish and Shellfish

Grilled Sea Bass Fillets	€22.50
Whole Charcoal-Grilled Royal Sea Bream	€22.50
Cod Loin Gratinated with Aioli	€22.50
Plancha-seared squid and chorizo fricassée with garlic-parsley sauce	€22.50
Plate of Fresh Scallops	€25.00
Grilled Scallops with Truffle Sauce and Summer Truffle Petals	€30.00
Scallops Rossini with Banyuls Wine Sauce	€35.00
Grilled Monkfish Medallions Roasted with Serrano Ham and Chorizo	€28.00
Wild Prawns Flambéed with Whisky	€25.00
Fresh Grilled Sole (<i>subject to availability</i>)	€35.00
Fresh Tuna Tartare with Mango and Espelette Pepper	€25.00
Charcoal-Grilled Fresh Tuna Steak with Gratinated Aioli Toast	€28.00
Sea Bass Fillet, Calamari, and Prawns with Zarzuela-Style Jus	€25.00

Our Charcoal-Grilled Meats

Catalan Skewer (<i>sausage, blood sausage, coustellou</i>)	€22.00
Catalan Sausage	€20.00
Roasted Pork Cheeks Confited with Aged Banyuls	€25.00
Rib-Eye Steak (approx. 300 g) <i>Available varieties: Limousine, Aubrac, Charolais, etc.</i>	€28.00
Bone-in Rib of Beef (approx. 1.2 kg) <i>Available varieties: Limousine, Aubrac, Charolais, etc.</i>	€85.00
Duck Breast from South-Western France	€28.00
Charcoal-Grilled Lamb Chops	€28.00
Roast Lamb Shoulder with Vegetables	€28.00
Charolais Beef Fillet	€30.00
Beef Fillet with Truffle Sauce and Summer Truffle Petals	€35.00
Beef Fillet Rossini Style	€35.00
Homemade Beef Tartare	€25.00
Banyuls, Pepper, Roquefort, or Cèpes Sauce	€4.00
Morel Sauce Supplement	€6.00
Truffle Sauce Supplement	€8.00
Pan-Seared Foie Gras Escalope Supplement	€10.00

Our Whole 'Dressed' Fish

Whole Wild Fish = €9.00 per 100 g

(Sea Bass, Sea Bream, John Dory, Turbot, Saint-Pierre, etc.)

Choose from:

- Grilled over charcoal
- Cooked in a salt crust
- Grilled on the plancha and flambéed with pastis at your table
- Cooked the traditional way in the oven

Choose your wild fish from our display, for one or more people, we'll weigh it and cook it for you.

If you are aware of any food allergies or intolerances, please let the maître d' know before ordering.

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Our Specialties

Catalan Plate	€30.00
<i>Cargolade (30 snails), sausage, coustellou, blood sausage grilled over charcoal</i>	
House Zarzuela (30 mins)	€35.00
Monkfish and Scallops in Morel Sauce	€35.00
Royal Mariscade Sautéed in Parsley and Flambéed with Armagnac	€30.00
<i>(Gambas, calamari, razor clams, mussels, clams)</i>	
Royal Grill on the Plancha	€35.00
<i>(Whole royal sea bream, sea bass fillet, monkfish, calamari, gambas)</i>	
Winemaker's Plate	€35.00
<i>(Monkfish, scallops, pan-seared foie gras, Banyuls wine sauce)</i>	
Paella (for a minimum of 2 people)	€30.00 per person
<i>(Monkfish, sausage, coustellou, calamari, gambas, mussels)</i>	
Lobster Paella (minimum 2 people) (30 mins)	€65.00 per person
<i>(Blue lobster from the vivier, monkfish, sausage, coustellou, calamari, gambas, mussels)</i>	
Royal Sea Bream Lasagna with Truffle	€28.00
Traditional Oven-Baked Salted Cod	€28.00
<i>(Potatoes, tomatoes, lemon, black olives, onions, olive oil, white wine)</i>	
Cargolade (30 snails)	€22.00
Cargolade (50 snails)	€30.00
Cuttlefish Stew with Aged Banyuls	€25.00
Grilled European Blue Lobster from the Vivier with Butter and Fleur de Sel, Flambéed with Armagnac (approx. 500 g)	€69.00

FRIDAYS

Jazz Piano (July, August, September - 8:00 PM)

**Think of our gift vouchers for birthdays, holidays, and
year-end celebrations...**

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Couvent Set Menu €29.50

(Available at lunch, except on Sundays and public holidays)

**Specialty of Marinated Anchovies, Red Peppers, Pan con Tomato
or**

Beef Carpaccio with Parmesan and Salad
or
Salad with Warm Saint-Marcellin IGP Cheese and Bacon
or
Serrano Ham Reserve with Pan con Tomate
Grilled Sea Bass Fillets
or
Fisherman's Casserole (fish, calamari, mussels)
or
Catalan Skewer Grilled Over Charcoal (sausage, blood sausage, coustellou)
Catalan Cream, Venus Arm, or Chocolate Mousse

Dominican Menu €39.50

Cargolade (20 snails) 15 mins
or
Our Sautéed Asparagus and Oyster Mushrooms
or
Collioure Plate (*marinated anchovies, peppers, escalivada, hard-boiled egg, pan con tomate*)
or
Small Fried Artichoke Hearts with Serrano Ham
or
Gratinated Mussels with Aged Banyuls or Aioli
or
Fish Soup with Traditional Garnish
or
Grilled Carn de Parol Slice
Sea Bass Fillet, Calamari, and Gambas Sautéed, Zarzuela-Style Jus
or
Cuttlefish Stew with Aged Banyuls
or
Cod Loin Gratinated with Aioli
or
Sautéed Calamari and Chorizo with a Touch of Parsley
or
Choice of Meat from the Menu
Dessert of the Day: Salted Caramel Tiramisu, Fresh Pineapple Carpaccio with Rum-Raisin Ice Cream, or Iced Nougat

Children's Menu €12.50

Grilled Sausage or Fish Fillet
(fries or rice) + Ice Cream Cone

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Garden Menu €49.50

Cargolade (20 snails) 15 mins
or
Our Tuna Tartare with Mango and Espelette Pepper
or

Poached Egg with Truffle and Bellota Iberian Shoulder

or

Homemade Pan-Seared Duck Foie Gras Plate

or

Pica Pica Plate

(Serrano ham, marinated anchovies, red peppers, Manchego cheese, warm soubressade, fried artichokes, pan con tomate)

or

Chef's Gratinated Seafood Casserole

Fresh Charcoal-Grilled Tuna Steak

or

Royal Sea Bream Lasagna with Porcini Mushrooms

or

House Zarzuela

or

Traditional Oven-Baked Salted Cod

(Potatoes, tomatoes, lemon, black olives, onions, olive oil, white wine)

or

Wild Prawns Flambéed with Whisky

or

Beef Fillet with Banyuls Mirror Sauce

or

Charcoal-Grilled Lamb Chops (depending on season)

or

Roast Lamb Shoulder with Vegetables in the Oven

Our Flambeed crêpes Suzette of course Homemade Mille-Feuille with
Raspberries or Our Rum Baba

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Our Desserts

Catalan Cream "of course"	€8.50
Chocolate Mousse	€8.50
Fresh Pineapple Carpaccio, Rum-Raisin Ice Cream	€8.50
Venus Arm <i>(sponge cake, rum, custard cream)</i>	€8.50
Salted Caramel Tiramisu with Speculoos	€8.50
Raspberry Mille-feuille	€8.50
Homemade Iced Nougat	€8.50
Our Crêpes Suzette Flambéed with Grand Marnier	€12.00
Chocolate Caramel Fondant with Salted Butter	€10.00

Profiterole	€10.00
Rum Baba	€10.00
Dessert of the Day	€8.50
Cheese Plate (<i>Roquefort, Saint-Marcellin, Catalan Tomme, Manchego</i>)	€10.00

Gourmet Coffee (*rousquille, croquant, Venus arm, Catalan cream + coffee*) €10.00

Catalan Plate €10.00

(*rousquille, croquant, Venus arm, Catalan cream + glass of Banyuls*)

Gourmet Champagne (*rousquille, croquant, Venus arm, Catalan cream + champagne glass*) .. €15.00

Our Ice Cream Cups

Catalan Cup (*nougat ice cream, vanilla, rousquille, whipped cream*) €10.00

Liège Coffee (*2 scoops coffee, 1 scoop vanilla, cold coffee, whipped cream*) €10.00

Liège Chocolate (*2 scoops chocolate, 1 scoop vanilla, hot chocolate, whipped cream*) €10.00

Dame Blanche (*3 scoops vanilla, hot chocolate, whipped cream*) €10.00

Colonel Cup (*2 scoops lemon, vodka*) €12.50

Islands Cup (*1 scoop vanilla, 1 scoop rum-raisin, Bailey's, whipped cream*) €12.50

Raphaël Cup (*2 scoops nougat, Banyuls marc, whipped cream*) €12.50

Extra Whipped Cream (*sweetened whippedcream*) €1.50

1 scoop €3.00 / 2 scoops €6.00 / 3 scoops €8.00

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Taxes and Service Included