



La Pailote

RESTAURANT & BAR COSY

CATALAN MENU

29,90 €

Starters

Tomato and manchego salad, organic olive oil

Escalivade, roasted Mediterranean vegetables

Catalan charcuterie platter

Main courses

Royal Sea Bream Catalan Style, whole roasted, aioli sauce, seasonal vegetables and black rice

Cod Gratin with aioli, creamy sweet potato and seasonal vegetables

Chicken with wild prawns, sautéed vegetables and black rice

Catalane sausage skewer roasted with herbs, lightly spiced Andalusian sauce, chips and mixed leaf salad

Desserts

Catalan Bras de Vénus, hazelnut biscuit pieces and vanilla ice cream

Crème catalane, flavoured with cinnamon, orange blossom and vanilla

Ice cream cup with Catalan Rousquilles, vanilla, whipped cream



All prices are in euros, inclusive of all taxes and service. Please inform us of any dietary requirements.



La Pailote

RESTAURANT & BAR COSY

DAUPHIN SIGNATURE MENU

36,50 €

Starters

Semi-cooked foie gras, vanilla rum and toasted brioche

Fresh goat's cheese tartare with marinated peppers

Exotic prawn salad

Tomatoes with Burrata, rocket, balsamic cream and fresh herb pesto

Main courses

Thai-style chicken wok, caramelised honey-soy sauce, toasted peanuts,
stir-fried linguine with vegetables and crispy onions

Seared salmon, wasabi mayonnaise and black rice

Pork tenderloin honey-soy glaze, creamy sweet potato

Slow-cooked beef chuck, chips, mixed leaf salad and rich jus

Desserts

Exotic fruit pavlova, pineapple, mango, passion fruit and raspberry sorbet

Dubai chocolate choux (chocolate, pistachio) chocolate praline crunch,
pistachio ice cream

Tiramisu organic Nocciolata and speculoos

Cheese platter



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OUR STARTERS

Tapas platter , patatas bravas, serrano ham, iberian chorizo, pan con tomate, manchego cheese and tuna rillette	23,90 €
Serrano ham plate , pan con tomate	18,00 €
Tomato and manchego salad , organic olive oil	8,00 €
Escalivade , roasted Mediterranean vegetables	8,50 €
Catalan charcuterie plate	9,00 €
Semi-cooked foie gras , vanilla rum and toasted brioche	15,00 €
Fresh goat's cheese tartare with marinated peppers	12,50 €
Tomatoes with Burrata , rocket, balsamic cream and fresh herb pesto	14,50 €

OUR POKÉ BOWLS

Marinated beef poké , rice, avocado, red cabbage, cucumber, mango, tomato, edamame beans and teriyaki sauce	16,00 €
Crispy chicken poké , rice, avocado, red cabbage, cucumber, mango, tomato, edamame beans and teriyaki sauce	15,00 €
Salmon poké , rice, avocado, red cabbage, cucumber, mango, tomato, edamame beans and teriyaki sauce	17,00 €
Vegetarian poké , rice, avocado, red cabbage, cucumber, mango, tomato, edamame beans and teriyaki sauce	12,00 €

OUR SALADS

Caesar salad , crispy chicken, croutons, tomatoes, cucumber, parmesan and fried onions	15,00 €
Greek salad , tomatoes, cucumber, feta, onions, olives, peppers and olive oil	14,00 €
Spanish salad , cured ham, marinated peppers, tomatoes and manchego	17,00 €
Exotic prawn salad , tomatoes, cucumber, Brazilian sauce, lime and mango	16,50 €



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OUR MAIN COURSES

Royal Sea Bream Catalan Style , whole roasted, aioli sauce, seasonal vegetables and black rice	17,50 €
Chicken with wild prawns , sautéed vegetables and black rice	17,00 €
Cod Gratin with aioli , creamy sweet potato and seasonal vegetables	16,50 €
Catalan sausage skewer roasted with herbs, lightly spiced Andalusian sauce, chips and mixed leaf salad	16,00 €
Thai-style chicken wok , caramelised honey-soy sauce, toasted peanuts, stir-fried linguine with vegetables and crispy onions	19,50 €
Seared salmon , wasabi mayonnaise and black rice	19,50 €
Pork tenderloin honey-soy glaze, creamy sweet potato	18,50 €
Slow-cooked beef chuck , chips, mixed leaf salad and rich jus	21,50 €
Gourmet burger of the moment , caramelised onions, Catalan tomme cheese, chips and mixed leaf salad	19,50 €
Hand-cut beef tartare , seasoned in-house, chips and mixed leaf salad	18,50 €
Red lentil and chickpea dahl , coconut curry	18,50 €

CHILDREN'S MENU

(Up to 11 years old) 14,90 €

Syrup with water or soft drink

Breaded chicken strips or **Fish fillet**
or **Beef burger patty** or **Small burger**

Slide : Chips or vegetables

Ice cream (1 scoop, flavour of your choice)



OUR DESSERTS

Catalan bras de Vénus , hazelnut biscuit pieces and vanilla ice cream	6,00 €
Crème catalane , flavoured with cinnamon and orange blossom	6,00 €
Exotic fruit pavlova , pineapple, mango, passion fruit and raspberry sorbet	8,00 €
Dubai chocolate choux (chocolate, pistachio), chocolate praline crunch and pistachio ice cream	8,00 €
Tiramisu Organic Nocciolata and speculoos	8,00 €
Chocolate fondant , vanilla ice cream and raspberry coulis	8,50 €
Gourmet coffee or tea , assortment of petit fours and vanilla ice cream	10,00 €
Cheese platter	8,00 €

ICE CREAMS

Dame blanche , vanilla ice cream, chocolate sauce, crumble pieces and whipped cream	9,00 €
Colonel , lemon sorbet, French vodka served chilled	8,00 €
Ice cream cup with Catalan rousquilles , vanilla, whipped cream	6,00 €
Selection of ice cream and sorbet cup Lemon, Strawberry, Vanilla, Chocolate, Candyfloss, Rum raisin, Raspberry, Coffee, Pistachio	
1 scoop 3,00 € 2 scoops 5,50 € 3 scoops 7,50 €	

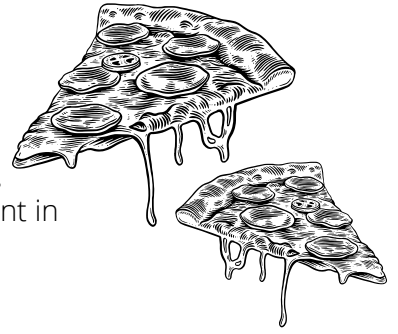


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PIZZAS

Available in the evening only, dine-in or takeaway.
To order a takeaway pizza, please call us or visit the restaurant in person during the day.



04 68 40 25 48

TOMATO BASE

Margarita , Tomato sauce, mozzarella, grated cheese, olives, basil	10,00 €
Reine , Tomato sauce, mozzarella, grated cheese, ham, mushrooms, olives, basil	14,00 €
Giardino , Tomato sauce, mozzarella, grated cheese, aubergines, mushrooms, artichokes, peppers, basil	14,00 €
L'Espagnole , Tomato sauce, mozzarella, grated cheese, ham, chorizo, basil, olives	14,50 €
Burratina , Tomato sauce, mozzarella, grated cheese, rocket, creamy burrata, serrano ham, balsamic cream, pesto, parmesan	16,50 €

CREAM BASE

Seguin , Crème fraîche, ham, mozzarella, grated cheese, goat's cheese, caramelised onions, honey, basil	15,50 €
Nordique , Crème fraîche, mozzarella, grated cheese, smoked salmon, mushrooms, lemon	15,50 €
Flammekueche , Crème fraîche, mozzarella, grated cheese, pork lardons, caramelised onions	14,50 €
Fromagette , Crème fraîche, mozzarella, grated cheese, goat's cheese, roquefort, basil	15,50 €

Extra topping : 2,00 € | Burrata option : 3,50 €



OUR WINES

CARAFES AND GLASS OF WINE

White, rosé, red

« Château des Hospices » - IGP Côtes Catalanes

Carafe ¼ : 4,90 €

Carafe ½ : 8,50 €

Glass : 3,00 €

WHITES (75CL)

 **Le Petit Mot d'Amour** (organic) : 27,00 €

« Domaine Modat » - Côtes Catalanes

Surprising, it blends freshness and exuberance with aromas of exotic fruits and flowers. A generous and expressive cuvée.

Le Chardonnay des montagnes : 23,00 €

« Maison Albera » - IGP Côtes Catalanes

Bright in colour with a fresh, crisp nose of green apple and citrus, and a full, harmonious finish.

Platja : 14,50 €

« Maison Albera » - IGP Côtes Catalanes

A lively wine with notes of fresh fruit and an enjoyable crispness.

REDS (75CL)

 **Le Petit Mot d'Amour** (organic) : 27,00 €

« Domaine Modat » - Côtes Catalanes

Well-balanced and true to its Catalan roots. Spicy and ripe, with silky tannins and vibrant freshness for easy drinking.

Platja : 14,50 €

« Maison Albera » - IGP Côtes Catalanes

Notes of small red berries, with a smooth, approachable palate and delicate tannins.

ROSÉS (75CL)

 **Le Petit Mot d'Amour** (organic) : 27,00 €

« Domaine Modat » - Côtes Catalanes

Reveals lovely flavours of peach and melon, with a refreshing finish.

Platja : 14,50 €

« Maison Albera » - IGP Côtes Catalanes

Aromatic and mineral, combining freshness, lightness and instant pleasure.

SPARKLING WINES AND CHAMPAGNE

Glass of Prosecco (10 cl) : 6,00 €

Sparkling Chardonnay Brut (75cl) : 26,00 €

« Maison Albera »

Brut Champagne (75 cl) : 50,00 €

« Lucien Lalardier »

