

L'Atelier

Cooking & Nibbles



AROUND A GLASS

A TO SHARE ... OR NOT !

PYRENEAN CURED MEAT BOARD – €20

IBERIAN HAM BOARD & PAN CON TOMATE – €20

CATALAN-STYLE SNAILS – €9

Simmered in tomato sauce & mildly spiced chorizo

ROASTED BONE MARROW GRATIN WITH GARLIC & PARSLEY – €9

OUR WHOLE BAKED CAMEMBERT WITH PISTOU – €12

FISH TARTARE OF THE DAY WITH HERBS & LEMON – €12

DEVEILED EGGS WITH HOUSE-SMOKED SALMON – €8

COUNTRY-STYLE PÂTÉ – €10

Bronze Medal, Paris 2020 – General Agricultural Competition

SEMI-COOKED FOIE GRAS TERRINE – €15

With Gruissan fleur de sel

SPANISH OMELETTE (TORTILLA DE PATATAS) – €6

LUNCH MENU - €20

Wednesday to Saturday : Daily Specials Board

STARTER + MAIN – €16

MAIN + DESSERT – €16

DAILY SPECIAL – €14

KID'S MENU - €12

(For children up to 12 years old)

MINCED BEEF PATTY OR FRIED FISH

CHEESE OR ICE CREAM OR MOLTEN CHOCOLATE CAKE

All prices include VAT and service.

OUR DISHES

FISH

- SAUTÉED CUTTLEFISH WITH CHORIZO – €15**
COD FILLET GRATIN WITH AIOLI – €24
ROASTED SEA BASS OR SEA BREAM WITH HERBS – €19
MONKFISH CASSEROLE WITH ROUILLE SAUCE – €27
LO CAMBAROT SALAD WITH CITRUS – €19
(Gambas and house-smoked salmon)

VEGETARIAN DISH

- VEGETABLE CURRY WITH COCONUT MILK – €14**

MEAT

- VEAL KIDNEYS IN MADEIRA SAUCE – €15**
BIG LÉON BURGER, OUR STYLE – €14
With Camembert, pork belly, Charolais beef
CATALAN LAMB RACK “EL XAI” – €21
Roasted with herbs
TIRABUIXO SAUSAGE WITH BLACK PUDDING – €12
BEEF RIBSTEAK 300g – €25
BEEF RIBSTEAK 500g – €33
CHICKEN BLANQUETTE WITH GAMBAS – €17
HALF ROASTED SPRING CHICKEN WITH THYME – €18

SIDES: Vegetable flan, sautéed vegetables, fries, rice, green salad
CHOICE OF SAUCES: Green pepper sauce, Roquefort sauce, aioli

ADELAÏDE'S MENU - €29

STARTER :

CATALAN-STYLE SNAILS

OR

FOIE GRAS TERRINE

OR

LO CAMBAROT SALAD

MAIN :

SAUTÉED CUTTLEFISH WITH CHORIZO

OR

HALF ROAST CHICKEN WITH THYME

OR

VEAL KIDNEYS IN MADEIRA SAUCE

DESSERT :

CHEESE PLATE

OR

LAVENDER "CRÈME BRÛLÉE"

OR

MOLTEN CHOCOLATE CAKE

OUR DESSERTS

FRANCE MEANS CHEESE! – €12

LAVENDER CRÈME BRÛLÉE – €7

MOLTEN CHOCOLATE CAKE – €9

RUM BABA WITH RED BERRIES – €12

TART OF THE DAY – €7

CHABARDES SUNDAE – €8

3 scoops of blackcurrant sorbet, drizzled with "Banyuls"

GOURMET COFFEE (*Mini Desserts & Espresso*) – €9

OUR ARTISAN ICE CREAMS

Vanilla, chocolate, strawberry, mint, blackcurrant, lemon, nougat

1 scoop – €3

2 scoops – €5

3 scoops – €7

All prices include VAT and service.