Le Bistrot à la mer

From the Côte Vermeille to the foothills of the Pyrenees, we cook what the land and sea offer us here, in rhythm with the seasons.

THE SEA AT OUR DOORSTEP
Fish and shellfish from **Peixos Puignau**, in Girona, and **Leucate oysters.**

THE LAND AND THE KITCHEN GARDEN
Iberian meat selected by Ibériano, in Trouillas, seasonal vegetables from **Primeur d'Aqui**, in Elne, aromatic herbs and edible flowers from **Domaine des Herbiers**, in Latour-Bas-Elne, and wild plants foraged by **Myriam Pied**, in Céret.

THE OLIVE TREE, SIGNATURE OF ROUSSILLON
Olive oils from **l'Huile des Orgues**, in Ille-sur-Têt, oils and olive jams from **Domaine du Mas Boutet**, our immediate neighbour, accessible through the garden.

ROUSSILLON
Cheeses aged by **Xavier Thuret**, Meilleur Ouvrier de France, honeys from the **Ortaffa Apiary**, **Cémoi** chocolate from Perpignan and **Valrhona** grand crus.

OUR WINE ESTATE, **TERRE JAUME**
Our cellar is just a few hundred metres from the hotel, at the entrance to Le Racou
Visits and tastings available upon request.

A sustainable and responsible approach. Le Bistrot à la mer, Green Key certified

+33 4 68 81 14 73 - www.grandhoteldugolfe.com

Chef's Menu
VINCENT ESTRUC

Between land & sea - Local seasonal produce

STARTERS

ADRIEN'S TOMATO MEDLEY
Heirloom varieties, salmorejo vinaigrette, candied petals and black garlic condiment

18 €

CRISPY PIG'S TROTTER & LEUCATE OYSTERS
Homemade tartare sauce, baby greens and pickles

19 €

OCTOPUS MARINATED IN PIMENTÓN
Beef confit in vegetable ravioli, beetroot and redcurrant condiments

21 €

PRAWN CARPACCIO
Cromesquis, orchard fruits in textures, peach and tarragon vinaigrette

23 €

DESSERTS

AFFINED CHEESE PLATTER
by Xavier Thuret, MOF Cheesemonger, jam and dried fruits

13 €

RED BERRIES IN TEXTURES
Ajo blanco, black garlic caramel, dried fruit granola

14 €

ORTAFFA HONEY TURRÓN
Like a frozen nougat, gastrique sauce with "Vanilla" apricot from Millas, flavoured with meadowsweet from Cerdagne

16 €

DARK CHOCOLATE MOUSSE GRAND CRU
Black olive jam from Mas Boutet, garrigue herb ice cream

16 €

SEASONAL DESSERT
According to the Pastry Chef's imagination

Market price

MAINS

CATCH OF THE DAY CONFIT IN BLACK OLIVE OIL FROM LES ORGUES
Potato and samphire risotto, meat emulsion

29 €

PANKO-CRUSTED SWORDFISH
Grey courgettes, garden basil, pomegranate beurre blanc

30 €

IBERIAN PORK
From the loin, slow-cooked, king oyster mushrooms and seared squid, lamb's lettuce coulis with Miso

33 €

PIGEON SUPREME
Just seared and glazed, chanterelles, fresh herbs and cockle emulsion

34 €

MARKET VEGETABLE CREATION
Free-form and evolving composition, seasonal vegetables prepared according to the Chef's inspiration

24 €

SIGNATURE MENU

Amuse bouche
Starter - Main -
Dessert

50 €

All prices include VAT and service
Information on the 14 allergens that may be present in our dishes is available at the counter