

Le Bistrot à la mer

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

THE SEA, JUST A STONE'S THROW AWAY

Fish and shellfish from **Peixos Puignau** in Girona, and oysters from **Leucate**.

THE LAND AND THE KITCHEN GARDEN

Iberian pork selected by **Ibérico** 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, olive oils and olive jams from **Domaine du Mas Boutet**, our next-door neighbour, just through the garden.

ROUSSILLON

Cheeses matured by **Xavier Thuret**, Meilleur Ouvrier de France, honeys from **Miellerie d'Ortaffa**, **Cémoi** chocolate from Perpignan and **Valrhona** grands 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 on request.

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

The Chef's Menu

VINCENT ESTRUC

Between land & sea - Local seasonal produce

STARTERS

FLAME-SEARED MACKEREL

*Marinated in Orgues mandarin oil,
chorizo rillettes, squash, mandarins*

20 €

TROUT GRAVLAX

*Adrien's figs, smoked fresh goat's
cheese espuma*

21 €

FOIE GRAS

*Marinated in Banyuls, tonka beans, grape
condiments, gingerbread*

24 €

SEASONAL MUSHROOMS

Forest floor in textures, cocoa crumble

22 €

MAINS

TURBOT

*Chestnut espuma, marrons glacés, pear
vierge, Bellota shavings, meat jus*

32 €

HAKE CONFIT IN GARLIC OIL

*Like a spaghetti squash carbonara,
herbaceous plant-based emulsion*

30 €

IBERIAN PORK

*Grilled loin, first autumn ceps,
root vegetables, smoked eel*

34 €

RACK OF LAMB

*Thyme-crusted loin, parsnip and coffee
mousseline, kale and rich jus*

35 €

MARKET VEGETABLE CREATION

*A free and ever-changing composition, seasonal
vegetables prepared as the Chef's inspiration leads*

26 €

DESSERTS

MATURED CHEESE PLATE

*By Xavier Thuret, MOF cheese affineur, jam,
fresh "Muscat" grapes*

15 €

MEL I MATÓ, FIGUES D'AQUI

*Carpaccio, Bourjassotte condiments, Mató
espuma, Ortaffa honey, mountain honey ice cream*

14 €

FLOATING ISLAND

*Coconut milk crème anglaise infused with
ginger, exotic fruits in textures*

15 €

INDULGENT COOKIE

*Two chocolates, caramel, nut praline,
vanilla ice cream scented with Mas Boutet
smoked olive oil*

15 €

SEASONAL DESSERT

As imagined by our Pastry Chef

Market price

SIGNATURE MENU

Amuse-bouche

Starter - Main - Dessert

50 €

Net prices incl. VAT, service included

Information on the 14 allergens that may be present in our dishes is available at the till