

THE LUNCH MENU

- * Crispy burrata with vegetable carpaccio, mint and crispy seeds pistou. 16€
- * Perfect egg, vegetables of the moment, smoked bacon, croutons and pesto. 15€
- * Carpaccio of prawns, spicy juice of heads. 20€
- * Gravlax of fish of the day, lemon mousseline, crispy seeds. 25€
- * Tempura of vegetables of the day, yogurt with tahini, cumin and mint 17€

* Suggestion of the day. 14€

SALADS

- * Watermelon salad with marinated feta cheese. 16€
- * Crispy chicken salad, Chinese cabbage, red cabbage, cucumber, carrot, lime, spicy sauce.
- * Salad of the day.

THE MAIN COURSE

- * Fish of the day a la plancha, seasonal vegetables. 25€
- * Snacked scallops plancha seasonal vegetables. 25€
- * Crispy prawns, seasonal vegetables. 27€
- * Beef with chimichurri sauce and home fries. 29€
- * Eggs estrellados (home fries, eggs, breast, truffle oil) 18€
- * Pork chop of the Halles, ravigote, mashed potatoes. 23€
- * panko chicken , home chips. 18€
- * Peppered sausage with mashed potatoes. 19€
- * Suggestion of the day.

CHEESE

* Plate of local cheeses.

DESSERTS

- * Soft chocolate cake. 8€
- * fruit soup with basil, and lime granita. 8€
- * Frozen soufflé. 8€
- * Pastry of moment. 8€
- * Apple yarrow, salted butter toffee, speculoos. 8€
- * Waffle. 6€

LUNCH FORMULA

20€

STARTER OF THE DAY + DISH OF THE DAY
or

DISH OF THE DAY + DESSERT OF THE DAY

25€

STARTER OF THE DAY + DISH OF THE DAY + DESSERT OF THE DAY

THE SMALL MENU OF THE EVENING

The plates to share or not!

- * Oysters from Leucate
- * Anchovies on the thread of La Escala / pan con tomate. 14€
- * Sausage. 14€
- * Tempura of vegetables of the moment, yogurt with Tahini, cumin and mint. 17€
- * Crunchy burrata, vegetable carpaccio, mint and crispy seeds pistou. 16€
- * Perfect egg, seasonal vegetables, smoked bacon, croutons and pesto . 15€
- * Pate. 6€
- * Plate of mature cheeses from here

THE DISHES

- * Salad with crispy chicken, seasonal vegetables cucumber, carrots. lime, spicy sauce. 17€
- * Watermelon and feta salad. 16€
- * Salad of the day
- * Fish of the day a la plancha, seasonal vegetables. 25€
- * Snacked scallops plancha seasonal vegetables. 25€
- * Crispy prawns, seasonal vegetables. 27€
- * Eggs estrellados. 18€
- (fried eggs, bacon or ham, home fries, truffle oil)
- * Pork chop, mashed potatoes, ravigote or truffle oil. 23€
- * Peppered pig sausage, mashed potatoes. 19€
- * Piece of beef, chimichurri sauce and home fries. 29€
- * Panko chicken, French fries. 18€
- * Suggestion of the day. 18€

THE DESSERTS

- * Chocolate cake. 8€
- * fruts soup, basil and lime granita. 8€
- * Frozen soufflé. 8€
- * Apple yarrow, salted butter toffee, speculoos. 8€
- * Pastry of moment. 8€
- * Waffle. 6€

WELCOME TO THE GUINGUET BISTROT DE RUE

* All our dishes are home-made,
fresh products and local products as soon as possible!
fresh and local products whenever possible!

GOOD TASTING!