LA PATATERIE
RESTAURANT

We share a love for the spud!

Quality

La Pataterie works with local producers, artisans and cooperatives renowned for their expertise and love for what they do.

Provenance

Over 70% of our ingredients come from French farming networks with a keen focus on produce in line with strict regional specifications (A.O.P., I.G.P.).

Commitment

La Pataterie is committed to long-term partnerships and has signed supply chain charters with producers to promote French products and ensure fair prices for farmers.

Speciality Beers, Sharing Platters & Cocktails

DRAFT

	25 cl	33 cl	50 cl
1664 BLONDE 5,5°	€3,90	€4,90	€6,80
CHOUFFE ou **GRIMBERGEN**	€4,40	€5,40	€7,30
THIS SEASON'S GRIMBERGEN			
PICON BITTERS/1664 BEER	€4,60	€5,70	€7,60
1664 SHANDY	3,90€	4,90€	€6,80

BOTTLE

DUVEL — 33 cl €5,90
Speciality blonde beer, 8,5°

VEDETT IPA — 33 cl €5,90
India Pale Ale, 5,5°

DESPERADOS — 33 cl €5,90
Beer with Tequila flavour, 5,9°

MORT SUBITE — 33 cl €5,90
Cherry Kriek, 4°

1664 — 33 cl €4,90
0,0%, alcohol-free blonde

Duvel CHOUFFE VEDETT* MORT SUBITE LAMBIC KRIEK DESPERADOS GRIMBERGEN 1128 1664

SHARING PLATTERS

RUSTIC BASKET NEW RECIPE — €8,50
Potato churros, crispy potato bites filled with raclette cheese, onion rings, La Pataterie sauce.

CURED MEAT PLATTER NEW RECIPE — €8,50
Cured ham, La Pataterie's signature pâté, saucisson and gherkins.

CHEESEMAKER'S ASSORTMENT NEW RECIPE — €8,50
Reblochon de Savoie A.O.P., crunchy raw milk Camembert bites, goat's cheese, onion chutney with Espelette pepper A.O.P., nuts, fresh salad.

CAMEMBERT BITES — €8,50
Crunchy raw milk Camembert bites, fines herbes sauce.

PLATTER DUO — €14,50
2 platters of your choice.

FOIE GRAS PLATE — €13,90
2 slices of duck foie gras, toasted brioche and onion chutney with Espelette pepper A.O.P.
Wash down your foie gras with a glass of Monbazillac *+ €4,40.*

ONION FRITTERS — €4,90
Onion rings coated in a crispy beer batter with La Pataterie sauce.

CHIPS IN CHEDDAR SAUCE — €3,90

PLEASE DRINK RESPONSIBLY.

Mocktails (alcohol-free) €5,50

VIRGIN PLANTER 20 cl
Pineapple juice, orange juice,
passion fruit coulis, grenadine.

PARADISE 20 cl
Pineapple juice, cascade of strawberry, raspberry, pomegranate and peach flavours.

BERRY MOJITO 20 cl
Alcohol-free Monin mojito mint syrup, berry coulis, Perrier, lime and fresh mint.

Cocktails (with alcohol) €6,50

PLANTEUR 20 cl
Rhum St. James, coulis passion, jus d'ananas, jus d'orange, grenadine.

MOJITO 15 cl
Rhum St. James, sirop de mojito mint Monin, Perrier, citron vert et menthe fraîche.

MOJITO ROYAL 15 cl NEW RECIPE **€8,50**
Rhum St. James, sirop de mojito mint Monin, Champagne, citron vert et menthe fraîche.

Aperitifs

KIR IGP Pays d'Oc (white), your choice of liqueur.			12 cl	€3,90
KIR ROYAL Champagne, your choice of liqueur.			12 cl	€7,00
MARTINI ROSSO OR BIANCO, SUZE, MUSCAT, PORT			5 cl	€4,50
RICARD			2 cl	€3,90
JACK DANIEL'S WHISKEY			4 cl	€6,50
CLAN CAMPBELL WHISKY	2 cl	3,90€	4 cl	€5,90
POLIAKOV VODKA, SAINT JAMES RUM, BEEFEATER GIN			4 cl	€5,90
CHAMPAGNE	12 cl	€6,90	75 cl	€34,90
DRY CIDER	27,5 cl	€3,90	75 cl	€8,90

Extra fruit juice or soda : €0,80

Extra cordial or liqueur : €0,30

Wine Cellar

BY THE GLASS, PITCHER OR BOTTLE

	glass 12 cl	25 cl	46 cl	75 cl bottle
RED				
BORDEAUX - A.O.C. La Petite Echoppe	€3,30	€6,30	€11,30	€16,50
CÔTES DU RHÔNE - A.O.C. Luc Baudet	€3,80	€7,10	€12,70	€18,50
LUSSAC ST ÉMILION - A.O.C. Grand Ricombre	€4,20	€7,70	€13,50	€19,90
ST NICOLAS DE BOURGUEIL - A.O.C. Les Aisselières - Couly-Dutheil	€4,80	€8,80	€15,30	€21,50
ROSÉ				
CÔTES CATALANES - I.G.P. Le Canon du Maréchal - Cazès	€4,10	€7,60	€13,30	€19,50
CÔTES DE PROVENCE - A.O.C. Domaine Saint Pons	€3,80	€7,10	€12,70	€18,50
WHITE				
BOURGOGNE CHARDONNAY - A.O.C. - La Chablisienne	€4,40	€8,20	€14,30	€20,90
MONBAZILLAC - A.M.C. - Château Peyronnette	€4,40	€8,20	€14,30	€20,90

Soft drinks and Water

Coca-Cola 33 cl, Coca-Cola SANS SUCRES 33 cl, FANTA 25 cl, Sprite 25 cl, TROPICO 25 cl,
Schweppes INDIAN TONIC 25 cl, Schweppes AGRUMES 25 cl, ORANGINA 25 cl, **LEMONADE** 25 cl, **€3,80**

Extra cordial or liqueur : 0,30€

FRUIT JUICES Pampryl	25 cl	€3,70
fuzetea. PEACH BLACK TEA	25 cl	€3,80
Tourtel Twist Lemon, 0% alcohol	27,5 cl	€3,80
CORDIAL	20 cl	€2,50

MINERAL WATER Vittel, Perrier fines bulles	50 cl	€3,00	100 cl	€4,00

100% vegetarian recipe. Prices include taxes and service, drinks are not included.

Stated weights are pre-cooking and may vary by 10% more or less. For meat dishes, waiting times may depend on how you like it cooked.
A.O.C.: designation of controlled origin, I.G.P.: protected geographical indication, A.O.P.: designation of protected origin, A.M.C.: designation of controlled Monbazillac origin.
Do you have allergies? Please see information at the restaurant entrance. Some of our products are prepared from frozen (list available at the restaurant).

Express Menu

WEEKDAY LUNCH, MONDAY TO FRIDAY,
NOT INCLUDING BANK HOLIDAYS.

MAIN ONLY €10,90

MAIN + DESSERT €12,90

SIGNATURE STEAK WITH CHIPS AND SALAD

DAILY SPECIAL See blackboard.

OR **SIGNATURE STEAK WITH CHIPS AND SALAD**
Charolais or Limousin beef subject to delivery 160 g,
chips, fresh salad, your choice of sauce.

OR **MOUNTAIN-STYLE CHICKEN STRIPS**
Roast chicken breast strips, raclette cheese, baked ham, cream,
chips, La Pataterie sauce, fresh salad.

FROMAGE BLANC Sugar or berry coulis or salted butter caramel sauce.
or **2 SCOOPS OF ICE CREAM**
or **1 PROFITEROLE**
or **DESSERT OF THE DAY** See blackboard.

Menu Malin®

LUNCHTIME AND EVENING,
7 DAYS A WEEK

MAIN + DESSERT €15,90

CLASSIC TARTIFLETTE

MAINS

CLASSIC TARTIFLETTE
OR SAVOYARDE BAKED POTATO
OR WARM GOAT'S CHEESE BOWL
OR PATATA BURGER® CLASSIC SINGLE BEEF OR CHICKEN

DESSERTS

2 PROFITEROLES
OR CRÈME BRÛLÉE
OR 3 MINI-DESSERTS
Brownie and custard, berry crumble, speculoos mini-stack.
OR 3 SCOOPS OF ICE CREAM

Kid's Menus

MAIN + DESSERT + SURPRISE drinks not included

YOUR OWN COCKTAIL JUST LIKE THE GROWN-UPS

VIRGIN PLANTER 15cl €2,70
Passionfruit coulis, pineapple juice,
orange juice, grenadine.

PARADISE 15cl €2,70
Pineapple, strawberry, raspberry
and peach juice, grenadine.

LITTLE SPUD MENU 8 and under

€5,90

4 CHICKEN FINGERS
Served with chips.

or **STEAK PATTY**
100 g beef steak patty.
Served with chips.

BIG SPUD MENU 12 and under

€7,90

BIG SPUD'S SAVOYARDE BAKED POTATO
Half a jacket potato, baked ham, raclette cheese,
fines herbes sauce.

or **6 CHICKEN FINGERS**
Served with chips.

or **BIG SPUD'S BURGER**
Burger bun, 100 g steak patty, raclette cheese,
cheddar sauce, served with chips.

DRINKS

ANDROS® APPLE COMPOTE POUCH or **2 SCOOPS OF ICE CREAM**
or **MARSHMALLOW DIP** or **HALF A WAFFLE WITH NUTELLA®**

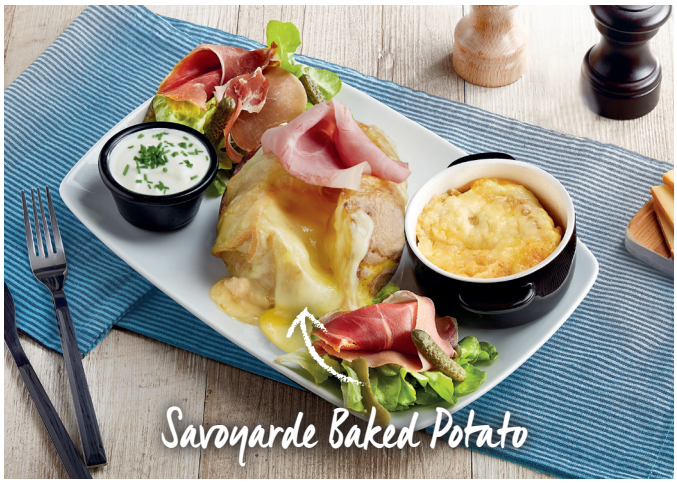
CHOOSE FROM €1,00
Offer valid with any purchase
of a kid's menu.

BOISSONS

COCA-COLA 20 cl or **CAPRI-SUN ORANGE** 20 cl
or **VITTEL / SQUASH** 20 cl

Baked potatoes

THIS SEASON'S BAKED POTATO
SEE BLACKBOARD.



La Pataterie Signatures since 1996

SAVOYARDE BAKED POTATO **€13,50**
SERVED WITH A RACLETTE CHEESE POT
Baked potato, cured ham,
baked ham, raclette cheese, gherkins,
fines herbes sauce, fresh salad.

PÉRIGORD BAKED POTATO **€15,50**
Baked potato, chicken gizzards,
smoked duck breast slices, cep sauce,
fines herbes sauce and fresh salad.

FISHERMAN'S BAKED POTATO NEW RECIPE **€16,50**
Baked potato, scallops, prawns, mussels
and calamari simmered in cream with baby vegetables,
lemon, fines herbes sauce and fresh salad.

CHICKEN BÉARNAISE BAKED POTATO **€13,50**
Baked potato, roast chicken breast,
Béarnaise sauce, grilled pancetta slices,
fines herbes sauce, fresh salad.

Exclusive dishes

La Pataterie Original Recipes

AMANDINE FONDUE **€17,50**
Amandine potatoes, creamy Reblochon cheese pot,
baked ham, cured ham, saucisson, gherkins,
fines herbes sauce, fresh salad.

LA QUÉBÉCOISE **€14,50**
OUR TAKE ON A CLASSIC QUEBEC RECIPE !
Pulled beef, fried shallots, barbecue sauce,
chips, cheddar sauce,
fresh salad.

CLASSIC TARTIFLETTE **€13,90**
Potatoes, Reblochon de Savoie A.O.P.,
bacon bits, fried shallots, cream,
fresh salad.

MONSIEUR PARMENTIER TRIO NEW RECIPE **€18,90**
A TASTER-SIZED SELECTION OF OUR SPECIALITIES !
Savoyarde baked potato, classic tartiflette
and La Québécoise.

Our Burgers

CHOICE OF SIDE AND SAUCE, FRESH SALAD.

All our patties are made from French Charolais or Limousin beef

CLASSIC BEEF PATATA BURGER® — **€12,90**
Röstis, 125 g steak patty,
raclette cheese, fried shallots.

SHEPHERD'S PATATA BURGER® — **€14,50**
Röstis, 125 g steak patty, raclette cheese,
goat's cheese, honey, pancetta,
fried shallots.

REBLOCHON BURGER NEW RECIPE — **€15,90**
Potato bun, 125 g steak patty, raclette cheese,
Reblochon de Savoie A.O.P. and creamy Reblochon,
fried shallots, pancetta, fines herbes sauce,
fresh salad.

VEGETARIAN BURGER NEW RECIPE — **€13,90**
Potato bun, potato rösti,
raclette cheese,
goat's cheese, honey, fried shallots,
fried egg, fines herbes sauce.

DOUBLE UP ON YOUR BURGER WITH TWO STEAK PATTIES +€3,00
IF YOU'D PREFER YOUR BURGER WITH CRUNCHY CHICKEN: JUST ASK THE WAITER !

Bistro Dishes

CHOICE OF SIDE AND SAUCE, FRESH SALAD.

BRAISED DUCK LEG — **€13,90**
Braised duck leg, served in a casserole dish
with fried potatoes, fresh salad.

FRESH SALMON FILLET 180 g. NEW RECIPE — **17,90€**
Fresh salmon fillet, lemon,
Béarnaise sauce and fresh salad.

ENTRECÔTE 280 g — **€21,50**
Limousin or Charolais beef subject to delivery.

STEAK 200 g — **15,50€**
RLimousin or Charolais beef subject to delivery.

CAESAR BOWL — Small **€7,50** Large **€14,50**
Fresh salad, Amandine potatoes,
crunchy chicken breast, pancetta,
Grana Padano, Caesar sauce, cherry tomatoes,
nuts, red onions.

WARM GOAT'S CHEESE BOWL — Petit **6,90€** Grand **13,50€**
Fresh salad, Amandine potatoes, warm goat's cheese on
farmhouse bread, honey, seasonal fruit, fines herbes sauce,
cherry tomatoes, nuts, red onions.

CHOICE OF SIDE
Baked potato / Chips / Fried potatoes /
Green beans / Fresh salad.

EXTRA SIDE + €2,50
SAUCE SUPPLEMENT + €1,00

CHOICE OF SAUCE
HOT: Pepper / Roquefort / Cep / Béarnaise.
COLD: Fines herbes / La Pataterie / Barbecue.

Add a raclette cheese
or raw milk Camembert fondue pot. + €4,50

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