



**AUTUMN - WINTER**



= 100% vegetarian recipe. A.O.C.: designation of controlled origin,  
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.  
Do you have allergies? Please see information at the restaurant entrance. Some of our products are prepared from frozen (list available at the restaurant).



# IT'S FUN TO SHARE

- Rustic basket** 🌿 8,90 €  
Fromage frais bites, Patatas Bravas and onion rings, La Pataterie sauce.
- Signature rillettes duo** NEW € 7,50  
House-made verrines of shredded beef and pork spread.
- Cured meat platter** € 8,90  
Cured ham chiffonade, pepper sausage, verrine of La Pataterie pâte.
- XL mixed sharing platter** € 15,90  
Cured ham chiffonade, pepper sausage, Reblochon, goat's cheese with honey, verrine of shredded pork with BBQ sauce.
- Baked Camembert with cep sauce** 🌿 € 8,90  
Camembert, gourmet winter edition don't miss the chance to try it !
- Patatas bravas** 🌿 € 4,90  
Served with a hint of smoked paprika, La Pataterie sauce.
- Patatas bravas with Cheddar** 🌿 € 5,90  
They're even better topped with a delicious Cheddar sauce !
- Onion rings** 🌿 4,90 €  
Crispy beer batter, La Pataterie sauce.



## COCKTAILS

- |   |   |
|---|---|
| <b>Mojito</b> 15 cl € 6,90<br>RSaint James rum, Monin mojito mint syrup, Perrier, lime and fresh mint.          | <b>Red sangria</b> 20 cl € 5,90<br>On a red wine base with spice and red berry notes. |
| <b>Mojito royal</b> 15 cl € 8,90<br>Saint James rum, Monin mojito mint syrup, Champagne, lime and fresh mint.   | <b>Piña colada</b> 20 cl € 6,90<br>Saint James rum, pineapple juice, coconut milk.    |
| <b>Planter</b> 20 cl € 6,50<br>Saint James rum, passion fruit coulis, pineapple juice, orange juice, grenadine. | <b>Moscow mule</b> 20 cl € 6,90<br>Vodka, lime, La French organic ginger beer.        |

## MOCKTAILS

### ALCOHOL-FREE

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|---|---|---|
| <b>Red berry mojito</b> 20 cl € 5,90<br>Alcohol-free Monin mojito mint syrup, berry coulis, Perrier, lime and fresh mint. | <b>Paradise</b> 20 cl € 5,90<br>Pineapple juice, cascade of flavours: strawberry, raspberry, grenadine and peach. | <b>Virgin planter</b> 20 cl € 5,50<br>Pineapple juice, orange juice, passion fruit coulis, grenadine. |
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## BEERS

### DRAFT

	25 cl	33 cl	50 cl
<b>1664</b> Blonde beer, 5.5%	€ 3,90	€ 4,90	€ 6,80
<b>This season's Grimbergen</b> Blonde, red, amber, seasonal brew, subject to availability	€ 4,50	€ 5,50	€ 7,50
<b>Picon bitters /1664 beer</b>	€ 4,60	€ 5,70	€ 7,60
<b>Panaché 1664</b>	€ 3,90	€ 4,90	€ 6,80

### BOTTLE

<b>Grimbergen blanche</b> 33 cl Abbey beer with citrus flavours, 6%	€ 5,90
<b>Tourtel Twist</b> 27,5 cl With lemon juice, alcohol-free	€ 4,90
<b>Mort Subite</b> 33 cl Cherry Kriek, 4%	€ 5,90
<b>Desperados</b> 33 cl Beer with tequila flavour, 5.9%	€ 5,90
<b>1664 0,0%</b> 33 cl Alcohol-free blonde	€ 4,90



— 1664 — Tourtel Twist

## APERITIFS

<b>Kir IGP Pays d'Oc (White)</b> Choice of liqueur	12 cl	€ 3,90
<b>Kir royal Champagne</b> Choice of liqueur	12 cl	€ 7,00
<b>Champagne brut</b> B. Martin Réserve	Bottle 75 cl	34,90 €
<b>Martini Bianco or Rosso, Muscat, Porto, Suze</b>	5 cl	€ 4,50
<b>Ricard</b>	2 cl	€ 3,90
<b>Saint James white rum</b>	4 cl	€ 5,90
<b>Vodka Poliakov, Gin Beefeater</b>	4 cl	€ 5,90
<b>Jack Daniel's Whiskey</b>	4 cl	€ 6,50
<b>Clan Campbell Whisky</b>	4 cl	€ 5,90
<b>Dry cider</b>	Bottle 75 cl	€ 9,90
	27,5 cl	€ 3,90

Extra for fruit juice or soda : €0.80 Extra for cordial or liquer : €0.30

## WINE CELLAR

### RED WINES

	Glass 12 cl	Pitcher 25 cl	Pitcher 46 cl	Bottle 75 cl
<b>Bordeaux</b> A.O.C. La Petite Echoppe	€ 3,50	€ 6,50	€ 11,50	€ 16,50
<b>Côtes du Rhône</b> A.O.C. Luc Baudet	€ 3,90	€ 7,30	€ 12,90	€ 18,90
<b>Lussac St Émilion</b> A.O.C. Grand Ricombre	€ 4,50	€ 7,70	€ 13,50	€ 19,90
<b>St Nicolas de Bourgueil</b> A.O.C. Les Aisselières - Couly-Dutheil	€ 4,90	€ 8,90	€ 15,50	€ 21,90

### ROSÉ WINE

<b>Côtes de Provence</b> A.O.C. Domaine Saint Pons	€ 3,90	€ 7,30	€ 12,90	€ 18,90
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### WHITE WINE

<b>Bourgogne Chardonnay</b> A.O.C. La Chablisienne	€ 4,50	€ 8,50	€ 14,50	€ 20,90
<b>Cuvée 8 Savoie</b> A.O.C. Maison du Vigneron	€ 4,50	€ 7,90	€ 13,90	€ 20,50

## SOFT DRINKS & WATERS



Lemonade



Nectars and fruit juices - Minute Maid

fuzetea.

Cordial



Mineral water - Vittel, Lightly Sparkling Perrier



33 cl € 3,90

25 cl € 3,90

25 cl € 3,90

25 cl € 3,80

25 cl € 3,90

25 cl € 2,50

50 cl € 3,00

100 cl € 4,00



# BAKED POTATO

LA PATATERIE SIGNATURES SINCE 1996

OUR POTATOES ARE SELECTED EXCLUSIVELY FROM FRENCH FARMERS. FOREACH SERVICE SESSION, WE BAKE THEM SLOWLY IN THE OVEN, COATED IN BUTTER AND GUÉRANDE SALT, FOR A FLAVOURSOME, SOFT AND FLUFFY CENTRE.

## Savoyarde Baked Potato

€ 13,90

Gourmet assortment of three cured meats and melted raclette cheese to go on your Baked Potato, slow-baked in semi-salted butter.

## Chicken Curry Baked Potato NEW

€ 14,90

Crispy chicken slices in a lightly spiced curry sauce, with a hint of coriander and a mango-passion fruit compote (served separately) for a more exotic Baked Potato !

## Périgord Baked Potato

€ 15,90

A classic La Pataterie recipe with a taste of South-West France: smoked duck breast, chicken gizzards and cep sauce to make your Baked Potato even more delicious !

## Ocean Baked Potato NEW

€ 17,90

A fluffy Baked Potato topped with a fresh and tender salmon fillet, a lovely seared king prawn, Béarnaise sauce and a few broad beans.

## Pulled Pork Baked Potato NEW

€ 14,90

A generous Baked Potato topped with tender shredded pork, with subtle sweet and savoury flavours.

## 3 Cheese Sweet Potato NEW

€ 13,90

Delicious veggie option featuring a sweet potato. An irresistible, slow-baked sweet potato topped with Reblochon, raclette cheese and melted goat's cheese.



### origins

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



### quality

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



### commitment

La Pataterie has signed supply chain charters with producers to promote French products and ensure fair prices for farmers.

# EXCLUSIVES

## LA PATATERIE ORIGINAL RECIPES

### La Québécoise € 13,90

A tasty twist on the traditional recipe from Quebec ! Crispy chips, tender shredded beef in barbecue sauce, topped with melted Cheddar cheese sauce and fried onions.

### La Pataterie traditional tartiflette NEW € 14,90

A gourmet recipe with onions and bacon deglazed with white wine, one of our must-try specialties !

### Camembert fondue € 17,90

For cheese-lovers, a Baked Potato cooked slowly in semi-salted butter with an assortment of three cured meats, to dip in a molten raw milk Camembert.

### All-you-can-eat Fondue Savoyarde € 19,90

To share, for 2 people or more.  
Evenings only from Sunday to Thursday, excluding bank holidays.

Fondue with Emmental, Comté, Tomme de Bresse, Savoie white wine and kirsch, served with a lovely Baked Potato, cured meats and as many croutons as you like.



## BISTRO

### CHOICE OF SIDE AND SAUCE

### XL coarse-cut sausage served with its jus and house-made mashed potato NEW € 14,90

Exclusive recipe for La Pataterie, 100% French meat, roasted in the oven and served with creamy mashed potato and a lightly spiced jus.

### Steak € 16,90

200 g. Limousin or Charolais beef subject to delivery.

### XL rib eye steak NEW € 22,90

300 g of wonderfully tender beef for real meat-lovers!

### Fresh salmon fillet 180 g € 16,50

Béarnaise sauce recommended.

### Warm goat's cheese salad € 13,90

Rediscover this unmissable recipe, tastier than ever!

### Farmhouse salad NEW € 13,90

Served warm, a generous salad with potatoes and slices of coarse-cut sausage.

#### CHOICE OF SIDE :

Baked Potato, chips, Patatas Bravas, sweet potato, house-made mashed potato, green beans, fresh salad.

Extra : + € 3,00

#### CHOICE OF SAUCE :

HOT : pepper, Roquefort, cep, Béarnaise, curry.  
COLD : Fines herbes, La Pataterie, barbecue.

Extra : + € 1 Extra Cheddar Sauce : + € 1,50

#### FOR THE GOURMETS : + € 4,50

Add a raclette cheese or raw milk Camembert fondue pot.

## BURGERS

### CHOICE OF SIDE AND SAUCE, FRESH SALAD

All our Burgers are made with a 125 g beef steak patty of French origin.  
Our burger buns, the Potato Buns, are kneaded with potato starch and grated potato pieces, for a softer, tastier texture.

### Patata burger € 12,90

The signature burger made with crispy röstis, melted raclette cheese and La Pataterie sauce.

### Bacon Cheddar Potato Bun € 14,90

The all-time classic with grilled smoked bacon and Cheddar sauce !

### Pulled pork Potato Bun NEW € 14,90

For fans of the new generation Potato Bun !  
Pulled pork with BBQ sauce, onions browned in a sweet soy sauce and crispy fried onions...  
plus a Cheddar sauce to drizzle over your burger yourself !

Double up on your patty : + 3,00 €

If you'd prefer your classic burger with crunchy chicken: just ask the waiter !





MAIN  
ONLY


€ 10,90

## EXPRESS MENU

MAIN  
+ DESSERT

€ 12,90

LUNCHTIME - MONDAY TO FRIDAY,  
EXCEPT BANK HOLIDAYS

Dish of the day or steak and chips with salad 



2 scoops of ice cream  
or fromage blanc (sugar, red berry coulis  
or salted butter caramel sauce)

MAIN  
+ DESSERT

€ 15,90

## SMART MENU

LUNCH AND DINNER - 7 DAYS A WEEK

Patata Burger (beef or crispy chicken)  
or warm goat's cheese salad  
or Savoyarde Baked Potato



Classic Love Apple or 3 scoops of ice cream  
or crème brûlée

# Kid's Menu

MAIN + DESSERT + SURPRISE

€ 5,90

## SET MENU LITTLE SPUD

8 AND UNDER

4 chicken fingers 

Served with chips.

or

Steak patty 

100 g beef steak patty.  
Served with chips.

€ 7,90

## SET MENU LITTLE SPUD

12 AND UNDER

Big Spud's burger 

A soft Potato Bun, melted raclette cheese and Cheddar.  
Served with chips.

or

6 chicken fingers 

Served with chips.

or

Big Spud's Savoyarde Baked Potato

A small Baked Potato with a soft and fluffy centre,  
topped with raclette cheese and baked ham.



2 scoops of ice cream or Andros® apple compote pouch  
or half a waffle with chocolate or marshmallow dip



€ 1

Offer valid with  
any purchase of a  
kid's menu.

**DRINKS**

20 cl : Coca-Cola or Capri Sun orange or Vittel and squash

