

SPRING - SUMMER

RESTAURANT
LA
PATATERIE
SINCE 1996



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., A.O.C., 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.



IT'S FUN TO SHARE

- Rustic basket**  € 8,90
Fromage frais bites, patatas bravas and onion rings, La Pataterie sauce.
- Mozzarella & tapenade duo**  € 8,90
Mozzarella di bufala P.D.O. and taggiasca olive tapenade, to spread on our house-made crostini.
- Cured meat platter** € 8,90
Cured ham chiffonade, sausage, La Pataterie pâté.
- XL mixed sharing platter** € 15,90
Cured ham chiffonade, sausage, Reblochon, goat's cheese with honey, La Pataterie pâté.
- House special tortilla**   € 6,50
With Label Rouge free-range eggs, cherry tomatoes, lightly grilled onions, black olives and rosemary.
- Patatas bravas**  € 4,90
Served with a hint of smoked paprika, La Pataterie sauce.
- Patatas bravas with Cheddar**  € 5,90
Topped with a delicious Cheddar sauce.
- Onion rings**  € 4,90
Crispy beer batter, La Pataterie sauce.

COCKTAILS

- Mojito** 15 cl € 6,90
Saint James rum, Monin mojito mint syrup, Perrier, lime and fresh mint.
- Royal Mojito** 15 cl € 8,90
Saint James rum, Monin mojito mint syrup, Champagne, lime and fresh mint.
- Planter** 20 cl € 6,50
Saint James rum, passion fruit coulis, pineapple juice, orange juice, grenadine.
- Red Sangria** 20 cl € 5,90
On a red wine base with spice and red berry notes.
- French Spritz** 20 cl  € 6,90
Aperol, Crémant d'Alsace, sparkling water and an orange slice.
- Pina colada** 20 cl € 6,90
Saint James rum, pineapple juice, coconut milk.
- Moscow mule** 20 cl € 6,90
Vodka, lime, ginger beer.

MOCKTAILS

ALCOHOL-FREE

- Berry Mojito** € 5,90
20 cl
Alcohol-free Monin mojito mint syrup, berry coulis, Perrier, lime and fresh mint.
- Paradise** € 5,90
20 cl
Pineapple juice, cascade of flavours: strawberry, raspberry and peach cordials, grenadine.
- Virgin planter** € 5,50
20 cl
Pineapple juice, orange juice, passion fruit coulis, grenadine.

BEERS

DRAFT

- | | 25 cl | 33 cl | 50 cl |
|--|--------|--------|--------|
| Heineken Blonde, 5° | € 3,90 | € 4,90 | € 6,80 |
| Pélican Blonde 7,5° | € 4,50 | - | € 7,50 |
| or | | | |
| This season's Affligem | € 4,50 | € 5,50 | € 7,50 |
| This season's beer
(subject to availability) | € 4,50 | € 5,50 | € 7,50 |
| Picon Bitters / Heineken Beer | € 4,60 | € 5,70 | € 7,60 |
| Heineken Panaché | € 3,90 | € 4,90 | € 6,80 |

BOTTLE

- Desperados** 33 cl € 5,90
Beer with tequila flavour, 5.9%
- Mort Subite Kriek** 33 cl € 5,90
Cherry Kriek, 4.5%
- Mort Subite Witte** 33 cl € 5,90
Witte white ale, 5.5%
- Lagunitas** 35,5 cl € 5,90
IPA, 6,2°
- Heineken 0,0%** 33 cl € 4,90
Alcohol-free blonde







APERITIFS

Kir P.G.I. Pays d'Oc Choice of liqueur	12 cl	€ 3,90
Kir royal Champagne Choice of liqueur	12 cl	€ 7,00
Champagne brut B. Martin Réserve Bouteille	Bottle 75 cl	€ 34,90
Martini Bianco or Rosso, Muscat, Port, Suze	5 cl	€ 4,50
Ricard, Pastis	2 cl	€ 3,90
Saint James white rum	4 cl	€ 5,90
Poliakov Vodka, Beefeater Gin	4 cl	€ 5,90
Jack Daniel's Whiskey	4 cl	€ 6,50
Ballantine's Whisky	4 cl	€ 5,90
Cider	Bottle 75 cl	€ 9,90
	27,5 cl	€ 3,90

Extra for fruit juice or soda: €0.80 - Extra for cordial or liqueur: €0.30

SOFT DRINKS & WATERS

  	33 cl	€ 3,90
        	25 cl	€ 3,90
Lemonade	25 cl	€ 3,90
 Nectars and fruit juices - Minute Maid	25 cl	€ 3,80
fuzetea.	25 cl	€ 3,90
Cordial	25 cl	€ 2,50
  Vittel, Lightly Sparkling Perrier	50 cl	€ 3,00
	100 cl	€ 4,00

WINE CELLAR

	Glass 12 cl	Pitcher 25 cl	Pitcher 46 cl	Bottle 75 cl
RED WINES				
Bordeaux	€ 3,50	€ 6,50	€ 11,50	€ 16,50
A.O.C. La Petite Echoppe				
Côtes du Rhône	€ 3,90	€ 7,30	€ 12,90	€ 18,90
A.O.C. Luc Baudet				
Lussac St Émilion	€ 4,50	€ 7,70	€ 13,50	€ 19,90
A.O.C. Grand Ricombre				
St Nicolas de Bourgueil	€ 4,90	€ 8,90	€ 15,50	€ 21,90
A.O.C. Les Aisselières - Couly-Dutheil				
ROSÉ WINE				
Côtes de Provence	€ 3,90	€ 7,30	€ 12,90	€ 18,90
A.O.C. Domaine Saint Pons				
Le Méditerranée	€ 3,50	€ 6,50	€ 11,50	€ 16,50
I.G.P. Peyrassol				
WHITE WINE				
Bourgogne Chardonnay	€ 4,50	€ 8,50	€ 14,50	€ 20,90
A.O.C. La Chablisienne				
Cuvée 8 Savoie	€ 4,50	€ 7,90	€ 13,90	€ 20,50
A.O.C. Maison du Vigneron				



BAKED POTATOES

LA PATATERIE SIGNATURE RECIPES SINCE 1996

Our potatoes are selected exclusively from French farmers. For each service session, we bake them slowly in the oven, coated in semi-salted 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.

Honey and Goat's Cheese Sweet Potato

 NEW

€ 13,90

A lovely honey and goat's cheese Sweet Potato with onion chutney and hazelnut pieces. A perfect combination of flavours!

Périgord Baked Potato NEW

€ 16,50

Rediscover this classic La Pataterie recipe with a taste of South-West France: smoked duck breast, pulled duck and cep sauce to make your Baked Potato even more delicious.

Caesar-style Baked Potato NEW

€ 14,90

French crispy chicken, Caesar sauce, grilled smoked bacon, Label Rouge free-range hard-boiled egg, Grana Padano... All the ingredients from the Caesar recipe on a fluffy and generous baked potato.

Texan BBQ Baked Potato NEW

€ 15,90

Tender shredded beef in barbecue sauce, Cheddar sauce and fried onions, beer battered onion rings.

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.

Summer tartiflette NEW

€ 15,50

A gourmet recipe with onions and bacon deglazed with white wine, with new potatoes with fresh rosemary. One of our must-try specialities

Did you know? Summer is the best time of year to enjoy Reblochon, as the cows graze on the fresh grass in our green pastures, giving the milk a unique flavour.

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.

SALADS

FRESH SUMMER FLAVOURS

Caesar salad NEW  € 14,90

A must-try: crunchy romaine heart salad with Caesar sauce, Grana Padano, Label Rouge free-range hard-boiled egg, grilled smoked bacon and crispy French chicken, and parsley and garlic croutons.

Gourmet carpaccio NEW € 15,90

Beef carpaccio on a romaine heart, Mozzarella di bufala P.D.O., Grana Padano, cherry tomatoes and black olives.

Warm goat's cheese salad  € 13,90

An even more delicious recipe combining the mild and sweet flavours of melted goat's cheese and honey with a tender Golden Delicious apple, oven-baked with semi-salted butter.



BISTRO

XL coarse-cut sausage new potatoes € 14,90

Exclusive recipe for La Pataterie, 100% French meat, roasted in the oven and served with new potatoes.

XL rib eye steak € 22,90

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

Skirt steak tips NEW 180 gr € 16,90

Tender and flavoursome, served with a chimichurri sauce and generous patatas bravas. 300 gr € 20,90

Pan-fried king prawns NEW x 5 € 17,90

Peeled and sautéed in lightly spiced olive oil with baby vegetables, served with new potatoes. x 7 € 20,90

BURGER

CHOICE OF SIDE AND SAUCE, FRESH SALAD

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, 125 g French steak patty, Charolais or Limousin beef subject to delivery.

Gourmet Patata Burger NEW  € 15,90

Double steak and three cheese version: raclette, goat's cheese and Cheddar sauce. La Pataterie sauce and fried onions.

Bacon Cheddar Potato Bun  € 14,90

Le grand classique avec sa poitrine fumée grillée et sa sauce Cheddar! 125g de steak haché français, de race Charolaise ou Limousine selon arrivage

Chicken avocado Potato Bun NEW  € 14,50

A generous recipe full of delicate flavours, with onion chutney, avocado, crispy French chicken, La Pataterie sauce and a crunchy romaine heart leaf.



CHOICE OF SIDE :

Baked potato, chips, patatas bravas, new potatoes, sweet potato, green beans, green salad.

Extra : + € 3,00

CHOICE OF SAUCE :

HOT: pepper, Roquefort, cep mushroom.
COLD: fines herbes, La Pataterie, barbecue, chimichurri.

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

FOR THE GOURMETS : + € 4,50

Add a raclette cheese or raw milk Camembert fondue pot.



MAIN ONLY


€ 10,90

LUNCH MENU

MAIN + DESSERT

€ 12,90

LUNCH - MONDAY TO FRIDAY,
NOT INCLUDING BANK HOLIDAYS

Dish of the day or steak and chips with salad 



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

MAIN + DESSERT

€ 15,90

SMART MENU

LUNCH AND DINNER - 7 DAYS A WEEK

Patata Burger
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

LITTLE SPUD MENU

8 AND UNDER

4 crispy chicken fingers 

Served with chips.

or

Steak patty 

100 g beef steak patty.
Served with chips.

€ 7,90

BIG SPUD MENU

12 AND UNDER

Big Spud's burger 

A soft Potato Bun, melted raclette cheese and Cheddar.

Served with chips.

or

6 crispy chicken fingers 

Served with chips.

or

Big Spud's Savoyarde Baked Potato

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



2 scoops of ice cream or Andros® organic 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 cordial



**YOUR OWN
MINI COCKTAIL**
JUST LIKE THE GROWN-UPS!



Paradise

Pineapple juice, strawberry,
peach and raspberry
cordials, grenadine.

€ 2,80
15 cl



Virgin Planter

Passion fruit coulis,
pineapple juice, orange juice,
grenadine.

€ 2,80
15 cl