

Le PIANA Café



Menu 22,50 €

Starter

Deviled egg
or Beef carpaccio with basil

Main course

Spanish Hake Fillet, rice
or Flank steak with shallots, Homemade French fries
or Pork fillet mignon with honey and spices,
Homemade French fries

Dessert

Homemade dark chocolate mousse
or caramel cream

Menu 33,50 €

Starter

Homemade terrine de foie gras
or Potato pancake,
smoked salmon, mâche,
cream cheese with chives

Main course

Spanish baked sea bream, fresh green beans
or Small roast beef, fresh green beans
or Salmon steak, (Tandoori Sauce)

Dessert

Homemade Tarte Tatin (French apple pie)
or Homemade berry Tiramisu

Children's menu 12,50 €

Main course

Fish sticks or Chopped steak

Dessert

Dark chocolate mousse or Two scoops of ice cream

Tapas, Starters

Plancha of Tapas :

	2 Pers.	4Pers.
Plancha of the sea <i>la galette du Plana (potato pancake, smoked salmon, mesclun, cream cheese with chives), salmon tartare, Poêlée of «chorizo, praws and squid »</i>	23,00	34,00

Southwest Plancha <i>foie gras terrine, smoked magret, Serrano ham, sweet smoked chorizo, Espelette pepper sausage, marinated peppers</i>	23,00	34,00
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Vegetarian plancha <i>aubergine caviar, marinated peppers, Vegetable crisps with marinated peppers, Pan-fried potatoes and mushrooms</i>	19,00	29,00
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From the sea :

Prawns with mayonnaise	9,50
Whelks	11,00
Cap-Ferret Oysters :	
X 6	19,00
X 9	26,00
X 12	32,00

Plate of seafood (2 pers.) <i>Whelks, winkles, oysters and prawns</i>	31,00
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La galette du Plana <i>potato pancake, smoked salmon, mache, cream cheese with chives</i>	16,00
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Poêlée of chorizo and squid	14,00
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From the land:

Devided egg	8,50
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Serrano ham	12,50
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Bellota ham <i>42 months</i>	22,50
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Homemade Terrine of foie gras <i>from the southwest</i>	22,50
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Beef carpaccio with basil	13,00
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Coddled eggs <i>with serrano ham and parmesan</i>	12,50
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Vegetable crisps with marinated peppers	14,00
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Meat

Flank steak with shallots, <i>French fries</i>	18,00
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Steak tartare (<i>prepared or pan fried</i>), <i>French fries</i>	18,00
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Pork fillet mignon with spices and honey, <i>French fries</i>	18,00
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Breaded veal cutlet, <i>linguine</i> <i>Homemade tomato - basil sauce</i>	22,50
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Andouillette 5A , <i>with its mustard sauce,</i> <i>French fries</i>	19,50
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Small Roast beef, <i>green beans</i> <i>Bordelaise sauce: wine-enriched sauce</i> <i>with parsley and rosemary</i>	25,50
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Liver, <i>mashed potatoes</i> <i>Balsamic vinegar and persillade</i>	26,00
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Grilled duck breast, <i>baby potatoes</i> <i>Southwest of France specialty served with pepper sauce</i>	29,50
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Boneless rib-eye steak, <i>French fries</i> <i>meat breed : Simmental Austrian</i>	32,00
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Beef rib and bone marrow, (2 people), <i>meat breed : Angus Scottish</i>	74,00
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Choice of sauces: *Bordelaise, Roquefort or pepper*

Salads

Fisherman Salad <i>praws, squid, scallops, salmon tartare,</i> <i>mesclun, deglazed soy sauce</i>	23,50
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« Vendangeur » Salad <i>salad, deviled egg, tomato, feta,</i> <i>marinated peppers, chicken wings, serrano ham</i>	19,50
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« Gourmande » Salad <i>salad, gizzards, lardons, smoked magret,</i> <i>tomato, esparagus, pine nut, foie gras mi-cuit</i>	23,50
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Vegetarian Salad <i>salad, deviled egg, tomato, feta,</i> <i>marinated peppers, Fresh green beans</i>	18,50
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Group menus

(reserved to groups of at least 10 people.)

Informations leplana.fr/en

Phone +33(0)556917323

Fish

Spanish hake fillet, <i>rice</i>	19,50
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Salmon tartare, <i>rice</i>	21,00
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Salmon steak (<i>Tandoori sauce</i>), <i>mashed potatoes</i>	23,50
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Spanish baked sea bream (<i>marinated peppers</i>), <i>fresh green beans</i>	23,50
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Fried scallops Provençal style, <i>risotto with tomato confit</i>	30,50
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Parillada from the sea, (<i>cod, salmon, scallops</i>), <i>rice</i>	29,50
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Homemade desserts

Apple Crumble	8,50
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Profiteroles (cream puff)	8,50
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Crème brûlée	8,50
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Caramel cream	7,50
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Moeleux au chocolat	9,50
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Tarte Tatin (French apple pie)	8,50
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Berry tiramisu	9,50
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Café gourmand (1 or 2 people) <i>Profiteroles, Tarte Tatin, Iced nougat</i>	12,50
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Dark chocolate mousse	7,50
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Strawberries Chantilly	9,50
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Ice creams

Iced nougat	8,50
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Dame Blanche	8,50
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Chocolat liégeois	8,50
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Café liégeois	8,50
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Colonel scoop	11,50
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Pear «Belle Hélène»	8,50
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Strawberries «Melba»	9,50
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Two scoops of ice cream	5,50
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Cheese

Ossau Iraty - <i>ewe's milk cheese from the Pyrenees</i>	14,50
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Restaurant Opening

Open 7 days a week from 10 am to 2 pm

Time Service

From 12 pm to 3 pm and 6:00 pm to Midnight

All our prices are expressed in euros net, service included

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