

# Le PIANA Café



## Menu 21,00 €

### 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 31,50 €

### Starter

Homemade terrine de foie gras  
or Potato pancake  
( 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 12,00 €

### 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 (La galette du Plana (potato pancake, smoked salmon, mesclun, cream cheese with chives), salmon tartare, Poêlée of «chorizo, praws and squid »)	18,50	32,50

Southwest Plancha ( Foie gras terrine, smoked magret, Serrano ham, sweet smoked chorizo, Espelette pepper sausage, marinated peppers)	18,50	32,50
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Vegetarian plancha (aubergine caviar, marinated peppers, Vegetable crisps with marinated peppers, Pan-fried potatoes and mushrooms)	15,50	27,50
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### From the sea :

Prawns with mayonnaise	8,50
Whelks	9,50
Cap-Ferret Oysters :	
X 6	18,00
X 9	24,50
X 12	31,00

Plate of seafood (2 pers.) (Whelks, winkles, oysters and prawns)	29,00
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La galette du Plana (potato pancake, smoked salmon, mache, cream cheese with chives)	15,00
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Poêlée of chorizo and squid	13,00
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### From the land:

Devided egg	7,50
Serrano ham	11,00
Bellota ham (42 months)	19,50
Homemade Terrine of foie gras (from the southwest)	18,50
Beef carpaccio with basil	12,50
Coddled eggs (with serrano ham and parmesan)	11,50
Vegetable crisps with marinated peppers	11,50

## Meat

Flank steak with shallots, French fries	17,50
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Steak tartare (prepared or pan fried), French fries	17,50
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Pork fillet mignon with spices and honey, French fries	17,50
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Breaded veal cutlet, linguine (Homemade tomato - basil sauce)	20,00
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Andouillette 5A , with its mustard sauce, French fries	18,00
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Small Roast beef, green beans (Bordelaise sauce: wine-enriched sauce with parsley and rosemary)	23,50
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Liver, mashed potatoes (Balsamic vinegar and persillade)	24,00
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Grilled duck breast, baby potatoes (Southwest of France specialty served with pepper sauce)	26,50
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Boneless rib-eye steak, French fries (meat breed : Simmental Austrian)	29,50
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Beef rib and bone marrow, (2 people), (meat breed : Angus Scottish)	68,50
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Choice of sauces: Bordelaise, Roquefort or pepper

## Salads

Fisherman Salad (praws, squid, scallops, salmon tartare, mesclun, deglazed soy sauce)	21,50
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« Vendangeur » Salad (salad, deviled egg, tomato, feta, marinated peppers, chicken wings, serrano ham)	18,50
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« Gourmande » Salad (salad, gizzards, lardons, smoked magret, tomato, esparagus, pine nut, foie gras mi-cuit)	21,50
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Vegetarian Salad (salad, deviled egg, tomato, feta, marinated peppers, Fresh green beans)	17,50
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## Group menus

(reserved to groups of at least 10 people.)

Informations [leplana.fr/en](http://leplana.fr/en)

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## Fish

Spanish hake fillet, rice	18,50
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Salmon tartare, rice	19,00
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Salmon steak (Tandoori sauce), mashed potatoes	21,50
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Spanish baked sea bream (marinated peppers), fresh green beans	21,50
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Fried scallops Provençal style, risotto with tomato confit	29,50
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Parillada from the sea, (cod, salmon, scallops), rice	26,50
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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	8,50
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Tarte Tatin (French apple pie)	8,50
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Berry tiramisu	8,50
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Café gourmand (1 or 2 people) (Profiteroles, Tarte Tatin, Iced nougat)	12,50
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Dark chocolate mousse	7,50
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Strawberries Chantilly	8,50
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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	10,50
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Pear «Belle Hélène»	8,50
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Strawberries «Melba»	8,50
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Two scoops of ice cream	5,50
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## Cheese

Ossau Iraty (ewe's milk cheese from the Pyrenees)	14,00
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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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