

Le PLANA Café



Menu 19,50 €

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 Strawberries

Menu 29,50 €

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

From the sea :

Prawns with mayonnaise	7,50
Whelks	8,00
Cap-Ferret Oysters :	
X 6	16,00
X 9	20,50
X 12	28,50

Plate of seafood (2 pers.)
(Whelks, winkles, oysters and prawns) 26,50

Plancha of Tapas (2 à 3 pers.)
(tuna and salmon tartare, Spanish poêlée
with pan fried quid and chorizo, and prawns) 29,50

La galette du Plana 13,50
(potato pancake, smoked salmon,
mâche, cream cheese with chives)

Poêlée of chorizo and squid 11,50

From the land:

Devided egg	7,00
Serrano ham	9,50
Bellota ham (42 months)	17,50
Homemade Terrine de foie gras	16,50
Beef carpaccio with basil	11,50
Coddled eggs (with serrano ham and parmesan)	11,50

Salads

Fisherman Salad 19,50
(prawns, squid, scalops, salmon tartare, mâche)

« Vendangeur » Salad 17,00
(salad, deviled egg, tomato, feta,
marinated peppers, chicken wings, serrano ham)

« Gourmande » Salad 19,00
(salad, gizzards, lardons, smoked magret,
tomato, esparagus, pine nut, foie gras mi-cuit)

Vegetarian Salad 16,50
(salad, deviled egg, tomato, feta,
marinated peppers, Fresh green beans)

Meat

Flank steak with shallots, French fries 16,00

Steak tartare (prepared or pan fried),
French fries 16,50

Pork fillet mignon with spices and honey,
French fries 16,50

Breaded veal cutlet, Italian pasta 19,00

Andouillette 5A , with its mustard sauce,
French fries 17,50

Small Roast beef, green beans 21,00
(Bordelaise sauce: wine-enriched sauce
with parsley and rosemary)

Liver, mashed potatoes 22,00
(Balsamic vinegar and persillade)

Grilled duck breast, baby potatoes 23,00
(Southwest of France specialty served with pepper sauce)

Boneless rib-eye steak 25,00
(10oz raze Simmental), French fries

Beef rib and bone marrow, (2 people),
French fries, salad 59,50

Choice of sauces: Bordelaise, Roquefort or pepper

Fish

Spanish hake fillet, rice 17,00

Salmon tartare, rice 18,50

Salmon steak (Tandoori sauce),
mashed potatoes 19,50

Spanish baked sea bream(marinated peppers),
fresh green beans 19,50

Cod served with aioli, purée 25,50

Fried scallops, mushroom risotto 27,50

Parillada from the sea, (cod, salmon, scallops),
rice 24,50

Homemade desserts

Apple Crumble 8,00

Profiteroles (cream puff) 8,50

Crème brûlée 8,50

Mœlleux au chocolat 8,50

Tarte Tatin (French apple pie) 8,50

Berry tiramisu 8,50

Café gourmand (1 or 2 people) 11,50
(Profiteroles, Tarte Tatin, Iced nougat)

Dark chocolate mousse 7,50

Strawberries Chantilly 8,50

Ice creams

Iced nougat 8,50

Dame Blanche 8,50

Chocolat liégeois 8,50

Café liégeois 8,50

Colonel scoop 9,50

Pear «Belle Hélène» 8,50

Strawberries «Melba» 8,50

Two scoops of ice cream 5,50

Cheese

Ossau Iraty (ewe's milk cheese from the Pyrenees) 13,00

Group menus

(reserved to groups of at least 10 people.)

Informations leplana.fr/en

Phone +33(0)556917323

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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