



Le Régal

*Cooking, is when things taste like what they
truly are*



Menu

&

Drink

*Here, we cook the way we love to eat ...
with heart, and we eat with a smile*





THE MENU



Starters & Tapas

Codfish Fritters 9€00

Cod fritters (7), Lime & homemade Aioli

Garlic Parsley Prawns 14€00

XL prawns (7) , garlic, parsley & homemade Aioli

Mixed Fried Fish 7€00

Little fried fish, Lime & homemade Aioli

Bone Marrow 12€00

Roasted bone marrow (2), sea salt flakes

Gourmet Octopus Tentacles 12€00

Octopus tentacles, crushed potatoes, grilled homemade aioli

From the Land

Ribeye Steak 20€00

French Charolais beef, approx 350g

Duck Breast 22€00

Whole duck breast, french origin

Porc Shank 20€00

Slow-cooked pork shank, low-temperature cooking

From the Sea

Sole 24€00

Whole sole, pan-fried, lemon butter sauce

John Dory fillet 20€00

Pan-seared in butter, lemon butter sauce

Citrus-marinated Octopus 22€00

Cooked on the plancha

Pasta

Chicken Provençal Radiatori 17€00

Chicken, Provençal sauce, sun vegetables

Campanelle with Chorizo 17€00

Spicy chorizo, tomato & olive sauce, bell peppers

Seafood Tagliatelle 20€00

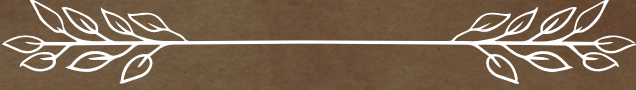
King prawns, mussels, creamy lemon butter sauce

Side Dishes

Choice of

Green asparagus risotto, linguine with red pesto, homemade fries, or daily side dish





Desserts

Baba Bouchon 8€00

Small rum babas, raisin rum ice cream,
whipped cream, caramel

Profiterole 8€00

Extra-large crispy choux pastry, vanilla ice
cream, whipped cream, chocolate
sauce

Chocolate Lava Cake 5€00

Warm chocolate cake with a molten
center

Dessert of the Day 5€00

Subject to availability

Menus

Menu of the Day 20€00

Starter + Main Course + Dessert

Duo Menu 18€00

tarter + Main Course or Main Course +
Dessert

Dish of the Day 15€00

Main Course only

Children's Menu (under 12 12€00 years old)

Fish of the day or chicken tenders
homemade fries or side dish of the
day + 1 scoop of ice cream or an
apple purée



Good To Know....

For everyone's comfort and out
of respect for our team, one main
dish must be ordered per seated
person (adult or child)

Many of our side dishes may contain
pork, please specify any intolerances
when ordering.

Our products may contain major allergens (14), a list is available, please ask us



DRINKS

Apéritifs

Ricard	2cl	3€50
Martini Red/white	4cl	4€50
White Wie Kir	4cl	4€50
Muscat	4cl	4€00
Whisky, Rum or Vodka	4cl	6€00
Monaco/ shandy	25cl	4€50
Picon Beer	25cl	5€50
Prosecco	12cl	5€00

Cocktails

Sangria	6€00
Mojito	8€50
Spritz	8€50
Le Virgin	4€50
<i>Green lemon juice, double blackcurrant cream, sparkling water</i>	

Softs

Oasis	33cl	3€00
Coca cola	33cl	3€00
Lipton pêche	33cl	3€00
Sprite	33cl	3€00
Schweppes agrume	33cl	3€00
Fanta	33cl	3€00
Orangina	33cl	3€00
Limonade	33cl	3€00
Perrier	33cl	3€00
San Pellegrino	50cl	2€50
Cristaline	50cl	1€50
Fruit Juice	25cl	3€00
<i>Orange, apple, pineapple, raspberry, strawberry, apple-kiwi...</i>		

Beers

1164	33cl	3€50
Chouffe Blonde	33cl	5€00
Goudale Blonde	33cl	4€00
Desperados	33cl	5€50
Paix Dieu	33cl	7€00
Leffe Ruby	25cl	4€50
Leffe White	25cl	5€00
Non-alcoholic beer	25cl	5€00
Draft Beer	25cl	4€00
Draft Beer	50cl	7€50

Wines

	<u>12cl</u>	<u>50cl</u>	<u>75cl</u>
Les Vignerons Catalan	4€00	9€00	15€00
<i>Fruité Catalan : White, Rosé, Red</i>			
Les Hospices	5€00		19€00
<i>Maïa, Gaïa, Artemis</i>			
Mas Molins	6€00		22€00
<i>Marsanne, Fleur de granit, Ropidaria</i>			

Digestive

Get 27	4cl	4€00
Baileys	4cl	4€00
Poire Williams	4cl	5€00
Cognac	4cl	5€00
Calvados	4cl	5€00
Naturel sweet wine	4cl	5€00
<i>Cap de Fousté amber or tawny</i>		
Limoncello	4cl	4€00
Don Papa	4cl	6€00
Spiced Rum	4cl	6€00