

Flavours of Catalonia

Anchovy and Boquerones Platter	21,00 €
<i>(Anchovies and Collioure boquerones with grilled red peppers)</i>	
Catalan Platter	21,50 €
<i>(Fresh steamed vegetables, manchego, pan con tomate y jamon, pan con tomate y boquerones, escalivade and mesclun salad)</i>	
Peasant Planxa	22,50 €
<i>(Fresh steamed vegetables, Chorizo, Teruel ham, Pata Negra ham, Catalan fuet sausage and mesclun salad)</i>	
Catalunya Board	23,00 €
<i>(Chorizo, semi-matured manchego, croutons and garlic sauce)</i>	
Cured Meats Planxa	24,00 €
<i>(Chorizo, Teruel ham, Pata Negra ham, smoked duck breast and braised duck breast stuffed with foie gras)</i>	
Pata Negra Platter - AOC Bellota de Jabugo	27,00 €
<i>(Pan con tomate with pata negra ham)</i>	

Traditional Tapas

Pan con Tomate y Jamon	5,90 €
<i>(Tomato and garlic-rubbed bread topped with Teruel serrano ham)</i>	
Pan con Tomate y Chorizo	5,90 €
<i>(Tomato and garlic-rubbed bread topped with chorizo)</i>	
Pan con Tomate y Boquerones	5,90 €
<i>(Tomato and garlic-rubbed bread topped with blanched desalted anchovies in vinegar)</i>	
Tortilla	4,90 €
<i>(Potato and onion omelette)</i>	
Prawns a la Planxa	7,20 €
<i>(Prawns cooked on the griddle, served with honey and persillade)</i>	
Prawns Flambéed with Pastis	7,50 €
<i>(Prawns cooked on the griddle, flambéed with pastis)</i>	
Cuttlefish a la Planxa	7,90 €
<i>(Cuttlefish cooked on the griddle, served with persillade)</i>	
Squid Cassolette	6,90 €
<i>(Squid in tomato sauce, served with persillade)</i>	
Pan-fried Clams	7,40 €
<i>(Fresh clams in a parsley sauce)</i>	
Escalivade	6,20 €
<i>(Fresh grilled Mediterranean vegetables : peppers, courgettes, red onions and tomatoes)</i>	
Patatas Aioli	5,20 €
<i>(Oven-baked potatoes with a homemade garlic sauce)</i>	
Pork Cheeks	7,90 €
<i>(Pork cheeks marinated in white wine and served with olives)</i>	
Chicken Emincé	6,90 €
<i>(Finely sliced chicken marinated in lemon and garlic)</i>	
Paella-style Rice	5,90 €
<i>(Saffron rice with fresh vegetables)</i>	
Boles de Picoulat	6,90 €
<i>(Fresh-made meatballs in tomato sauce with mushrooms and veal sauce)</i>	
Catalan Octopus	6,90 €
<i>(Octopus, tomato, courgettes, peppers and aromatics herbs)</i>	

Paella

Must be booked 24 hours in advance
Minimum 2 persons / Price per person

Meat Paella	20,00 €
<i>(Rice, fresh vegetables, chorizo, chicken, sausage and bacon)</i>	
Mixed Paella	22,00 €
<i>(Rice, fresh vegetables, chorizo, chicken, clams, mussels, shrimp, squid and langoustines)</i>	
Seafood Paella	24,00 €
<i>(Rice, fresh vegetables, clams, mussels, shrimp, squid and three varieties of fresh fish depending on the daily catch)</i>	
Royal Paella	34,00 €
<i>(Rice, fresh vegetables, clams, prawns, mussels, shrimp, squid, langoustines, scallops and a half lobster)</i>	

Speciality Tapas

We also offer a selection of **speciality tapas** made from fresh products.
Delicious original inspirations (seasonal).
You can find new recommendations on the board every week!

House Specialties

Mussels in Aioli Sauce	9,50 €
<i>(Grilled mussels in garlic sauce topped with breadcrumbs)</i>	
Cassolette Argelésienne	19,00 €
<i>(Mussels, clams, squid and prawns in a lobster stock cream sauce)</i>	
Iberian Black Pork Chop	17,00 €
<i>(Iberian black pork, tomato Provençale and French beans)</i>	

Side Dishes

Medley of Warm Vegetables	18,50 €
<i>(Fresh steamed seasonal vegetables)</i>	
Mixed Salad	7,50 €
<i>(Mesclun, tomato and cucumber salad with vinaigrette dressing)</i>	
Tomato Salad with Roussillon Herbs	7,50 €
<i>(Tomato, oregano, basil, Banyuls vinegar and Catalan fleur de sel fou)</i>	

Salads

Warm Goat Cheese Salad	18,50 €
<i>(Fresh goat cheese, grilled toast, honey, fresh vegetables and mesclun salad)</i>	
Gourmet Salad	21,00 €
<i>(Foie gras terrine, smoked duck fillet, fresh vegetables and mesclun salad)</i>	
Seafood Salad	23,00 €
<i>(Cuttlefish, boquerones, squid, clams, prawns, shrimp, fresh fish depending on the daily catch, fresh vegetables and mesclun salad)</i>	
Meat and Seafood Salad	23,00 €
<i>(Deli meats, finely sliced chicken with lemon, fresh fish depending on the daily catch, prawns, shrimp, clams, fresh vegetables and mesclun salad)</i>	

Cheese

Cheese Platter	10,50 €
<i>(Mature manchego from sheep's milk, semi-matured manchego from goat/cow/sheep's milk, fresh goat cheese, honey, nuts, fig jam and grilled toast)</i>	



**L'ACCENT
CATALAN**

Bar à Tapas Gastronomique
& Oenothèque

Drinks Menu

Sparkling Wines

	<u>Small</u>	<u>Large</u>	<u>Bottle</u>
Cava Brut	6,00 €	10,00 €	24,00 €
Cava Brut Rosé	6,50 €	11,00 €	26,00 €
Cava Juve y Camps (Reserva Superiora Familia)	-	-	34,00 €
Kir Royal (Cava)	7,50 €	11,50 €	-
Champagne Deutz	-	-	58,00 €

Aperitifs

Kir (white wine)	5,50 €
Muscat de Rivesaltes	5,50 €
Maury	5,50 €
Banyuls (red/white)	5,50 €
Pastis Henri Bardouin	6,50 €
Sangria Maison (glass)	5,50 €
Sangria Maison (1l pitcher)	24,00 €

Pure Fruit Juices

Pear juice	4,50 €
Apple juice	4,50 €
Orange juice	4,50 €
Raspberry juice	4,50 €
Red Grape juice	4,50 €
Strawberry juice	4,50 €
White Peach juice	4,50 €
White Grape juice	4,50 €
Apricot juice of Roussillon	4,50 €

Recommended Wines

Rosé Wines :

	<u>Glass</u>	<u>1/4 l</u>	<u>1/2 l</u>
Gris de Grenache - Syrah and black Grenache	5,50 €	9,00 €	16,00 €
Château Lasfons - Syrah, Carignan and black Grenache	5,50 €	9,00 €	16,00 €

White Wines :

Cuvée Particulière - Sauvignon, Viognier, Chardonnay, Macabeu and white Grenache	5,50 €	9,00 €	16,00 €
Muscat Sec - Small Grains Muscat and Alexandrie Muscat	5,50 €	9,00 €	16,00 €
Chardonnay - Single-varietal wine	6,50 €	11,00 €	18,50 €
Viognier - Single-varietal wine	6,50 €	11,00 €	18,50 €

Red Wines :

Le Rouge Eternel - Syrah, Carignan, black Grenache and Cabernet	5,50 €	9,00 €	16,00 €
Château Lasfons - Syrah, Carignan and black Grenache	5,50 €	9,00 €	16,00 €
Mas Cornet - Syrah, Mourvèdre, Carignan and black Grenache	6,50 €	11,00 €	18,50 €
Ivresse des Sens - Syrah, Carignan and black Grenache	6,50 €	11,00 €	18,50 €

All 250 different wines in our cellar are
available for you to enjoy (whole bottles only)

Please ask us for the menu!

Refreshing Red Wines

	<u>Bottle</u>
Château Montner	23,00 €
Pinot Noir	24,00 €
Vieilles Vignes	26,00 €
La soif des Hommes	27,00 €

Aromatized wines

	<u>Glass</u>	<u>Bottle</u>
Sour Cherry Red Wine	5,50 €	21,00 €
White Peach White Wine	5,50 €	21,00 €
White Chocolate White Wine	5,50 €	21,00 €
Grapefruit Rosé Wine	5,50 €	21,00 €

Soft Drinks

	<u>25 cl</u>
Coca-Cola	2,50 €
Coca-Cola Zéro	2,50 €
Ice Tea Pêche	2,50 €
Spa Orange	2,50 €
Spa Citron	2,50 €
Schweppes	2,50 €

A little history and geography...

Perpignan, the capital of French Catalonia...

Barcelona, the capital of Spanish Catalonia...

Straddling two countries, the edge of Catalonia is
marked by the natural border of the Pyrenees.

The Spanish portion is made up of four provinces
(Barcelona, Girona, Lleida and Tarragona), while
its French part (Roussillon) was ceded to the
French crown by Spain in 1659.

Its emblem is "El Burro Catalan", the Catalan
donkey.



Beer

Draught	<u>25 cl</u>
San Miguel	5,00 €

Waters

	<u>25 cl</u>
Bru still water	2,50 €
Perrier sparkling water	2,50 €
	<u>50 cl</u>
Bru still water	4,50 €
Bru sparkling water	4,50 €



Sweets

D'Aquí

- **Crema Catalana** (Homemade crème anglaise flavoured with cinnamon, vanilla and burnt brown sugar) 7,50 €
- **Brazilian Sundae** (Vanilla ice cream, mocha ice cream, whipped cream, brittle and caramel) 9,00 €
- **Chocolate Lava cake** (Homemade chocolate lava cake, vanilla ice cream and custard) 9,00 €
- **Gourmet Coffee** (Coffee-tea or infusion-, mini crema catalana, raspberry sorbet and mini chocolate lava cake) 9,50 €
- **Nougat with a red berry coulis** (Frozen nougat with red berry coulis) 9,00 €
- **Catalan Sundae** (Coffee ice cream, Crema Catalana liqueur and whipped cream) 9,50 €
- **Barcelona Sundae** (Mango sorbet, raspberry sorbet and Vieux Marc de Banyuls) 9,50 €
- **Pistachio ice cream with Advocaat** (Pistachio ice cream, Advocaat and whipped cream) 9,50 €
- **Chocolate Sundae** (Vanilla ice cream, whipped cream and homemade chocolate sauce) 9,00 €
- **Dame Noire** (Chocolate ice cream, whipped cream topping and homemade chocolate sauce) 9,00 €
- **Choice of ice cream** (1 scoop) (Vanilla, rum & raisin, pistachio and mocha) 2,50 €
- **Choice of Sorbet** (1 scoop) (Raspberry, lime and mango) 2,50 €
- **Tarte Tatin** (Upside down caramelised apple tart with a scoop of vanilla ice cream) 9,00 €
- **Banyuls Gourmand** (Banyuls Grand Cru or Marc de Banyuls served with 4 Banyuls pralines) 11,00 €

Coffees

- Espresso 2,80 €
- Americano 2,80 €
- Decaffeinated 2,80 €
- Whipped cream cappuccino 3,50 €
- Double Espresso 4,50 €
- Flavoured coffee (with Vieux Marc de Banyuls) 4,50 €
- Gourmet Coffee (Coffee, mini crema catalana, raspberry sorbet and mini chocolate lava cake) 9,50 €

Sweet Digestifs - Manzana Verde 6,00 € - Melocoton 6,00 €

- Catalan Trio (Banyuls, Rivesaltes and Maury) 12,50 €
- Crema Catalana liqueur 8,00 €
- Banyuls 5,50 €
- Maury 5,50 €
- Cuarenta y Tres 8,00 €
- Amaretto 8,00 €
- Rivesaltes 5,50 €

Teas - Choice of tea (see selection box) 3,50 €

Infusions - Choice of infusion (see selection box) 3,50 €

Dry Digestifs

- Vodka 8,50 €
- Whisky 8,50 €
- Cognac 8,50 €
- Poire Williams 8,00 €
- Chartreuse 8,00 €
- Cointreau 8,00 €
- Armagnac 8,00 €
- Rhum Bacardi 8,00 €
- Vieux Marc de Banyuls 8,50 €