

LE GRAND CAFÉ ROUGE



To share

- Natural oysters "Daniel Sorlut" | per unit | **4,75**
- Cigalitas (4 units) Robuchon Kimchi sauce · **18,00**
- Homemade ham croquettes (3 units) · **7,50**
- Steak tartare roll · **16,00**
- Acorn-fed iberian shoulder 50% | 100 gr | and tomato bread · **25,00**
- Cecina de Wagyu | 55 gr | and tomato bread · **30,00**
- Duck foie gras and mermalade from the saison, toasted brioche · **18,00**
- Smoked salmon with beetroot, vodka and crème fraîche · **22,00**
- Potato mille-feuille with bravas sauce · **6,50**

Starters

- Avocado and prawns bistro-style · **26,00**
- Tomato gazpacho, peach dice, raspberry and watermelon · **11,50**
- Leeks mimosa with Hollandaise sauce · **12,00**
- Tuna carpaccio, capers vinaigrette and grated egg · **20,00**
- Sea bream carpaccio, caviar and plankton mayonnaise · **27,00**

A little bit more

- Rouge Salad... assortment of tomatoes, watermelon, tuna belly, E.V.O.O and basil · **15,00**
- Roasted coliflower, spiced yogurt sauce y cashew nuts (for two people) · **20,00**
- Crispy egg, chicken sauce and Robuchon purée · **16,00** | with caviar · **60,00**
- Provençal mimosa eggs, tomatoes, olives anchovies and basil · **11,00**

Main dish

- Flambéed beef tenderloin brandy and pepper sauce with french fries · **29,00**
- Knife-cut steak tartare prepared at the table · **26,00**
- The famous grilled Txogitxu entrecôte with fries · **38,00**
- Sole with Meunière sauce, lemon and fresh parsley · **30,00**
- Lobster tagliatelle with beurre blanc · **38,00**
- Turbot and its fried skin, cocochas pilpil and mushrooms · **39,00**
- Steamed smoked salmon , mushrooms and béarnaise sauce · **30,00**
- Grilled tuna, soy and ginger sauce, raw almonds and zucchini flower in tempura · **36,00**

Sides

- Mashed potato Joël Robuchon · **4,50**
- Thin fries · **4,50**
- Mezclum salad with lemon vinaigrette · **4,50**
- Vegetables jardinière · **4,50**

Sauces

- Café de Paris · **4,50**
- Béarnaise · **4,50**

Desserts

- Selection of french cheeses · **16,00**
- Baba flambéed with brandy Founder Supreme 12 and chantilly · **12,00**
- Salvador Dalí "Lips" cheesecake and red fruits with anís del Mono · **12,00**
- Chocolate ganache and hazelnuts from "Reus" · **9,00**
- Apple tatin with ice cream · **9,00**
- Flan with chantilly · **8,00**
- Ice cream scoop · **3,50**

legrandcaferouge.eu

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