



LE BISTRO CASALS

Nestled in the beautiful historic rooms of the hotel, in a bright winter garden or on the terrace under century-old plane trees, Bistro Casals welcomes you.

Chef Paul Chau and his team offer a flavorful, heartfelt cuisine inspired by the Catalan region, with a playful twist.

In the restaurant, Kevin and his team accompany you for a delightfully warm experience.

www.grandhotelpyrenees.com



Les Toques Blanches Roussillon Occitanie

Le Chef Paul Chau fait partie des Toques Blanches Roussillon Occitanie depuis 2010.



PARC NATUREL RÉGIONAL
DES PYRÉNÉES CATALANES

Parc del Pirineu català

Engagés dans la promotion des produits de notre territoire, dans le respect de l'environnement, le Bistro Casals partage les Valeurs du Parc Naturel Régional des Pyrénées Catalanes.

CUISINE D'APPÉTIT

APPÉTIT 33€

2-course menu
starter+main or main+dessert

GOURMAND 39€

3-course menu
starter+main+dessert

The "Cuisine d'Appétit" menu is available every day for lunch and dinner

STARTERS 14€

Egg

Coquillettes pasta risotto "cacio e pepe",
confit egg yolk & grilled Serrano ham

Foie gras

House semi-cooked foie gras,
Espelette pepper and kiwi chutney
(+ €3 supplement)

Polenta

Creamy truffle-flavored polenta croustilles,
melting gorgonzola center

Asparagus

White asparagus salad, Caesar dressing,
toasted pine nuts and chorizo chip

MAINS 24€

Tuna

Citrus tuna tataki, sweet potato purée
with tonka bean

Beef

Galician beef fillet, gourmet sauce
(+ €5 supplement)

Duck

Duck breast glazed with fir and maple
syrops, whole roasted carrots with cumin

Pork

Grilled Iberian pluma, green aioli

*Origins of meat and poultry
Duck, Pork and Beef (Spain)*

DESSERTS 12€

Cheese

a selection from our local producers

Profiterole

Large Bistro profiterole to share
(+ €6 if for one person)

2784m®

Canigó Black Forest-style dessert

Banana

Banana tarte tatin, pecans, rum ice cream

Mango

Paul's mango sticky rice, coconut sauce
& homemade mango sorbet



COCOTTE & POKE BOL

COCOTTE 25€

1 service

Lemongrass curry fish,
fragrant rice,
exotic compote

POKE BOL 20€

1 service

Bowl + fruit salad or
Suggestion

Salmon or Serrano ham
or
Vegetarian

"Cocotte & Poke Bowl" are available for lunch Monday to Friday
except public holidays

INFO

**Restaurant is open
every day**

Lunch : 12h15-13h45

Dinner : 19h15-20h45

Events

We organise your events:
weddings, communions, family
reunions, groups, etc. Just ask us

Children menu

For children under 10 years old, the
Chef proposes a 2-course menu.
Price 16€

Thematic evening

Once a month, a thematic evening is
organised: magic, music, humour.
Ask for the programme



OUR PARTNERS



La Fromagerie du Mas Guiter

Organic cheeses
66360 Sahorre

CATALAN FRIENDS

Confiterie Val de Sournia

Organic marmelade
confiture-valdesournia.com
66730 Sournia

Cimelait

Coopérative laitière
cimelait.com
RD66 - 66800 Err

Gilles Braun

Fromager fermier des Terroirs Catalans
Organic goat cheeses
66130 Casefabre