

LE BISTRO CASALS

LE GRAND HÔTEL
UNE CUISINE D'APPÉTIT

NESTLED IN THE BEAUTIFUL HISTORIC ROOMS OF THE HOTEL,
IN A LUMINOUS "WINTER GARDEN" OR ON THE TERRACE
UNDER THE HUNDRED-YEAR-OLD PLANE TREES,
THE BISTRO CASALS WELCOMES YOU.
CHEF PAUL CHAU AND HIS BRIGADE OFFER YOU
A TASTY HEARTY CUISINE WITH ACCENTS
OF THE CATALAN COUNTRY.
MARIE JORAM AND HER TEAM WILL ACCOMPANY YOU IN THE
RESTAURANT FOR A DELICIOUSLY WARM MOMENT.



LES TOQUES BLANCHES
ROUSSILLON OCCITANIE

Chef Paul Chau is a member of the
Toques Blanches Roussillon
Occitanie
Association since 2010.



PARC NATUREL RÉGIONAL
DES PYRÉNÉES CATALANES

PARC DEL PIRINEU CATALÀ

Committed to promoting the
products of our territory, while
respecting the environment,
the Bistro Casals shares the values
of the Catalan Pyrenees Regional
Natural Park.

WWW.GRANDHOTELMOLITG.COM

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STARTERS

FOIE GRAS 13

home-made semi-cooked foie gras
with tomato and rose chutney

SALMON 12

marinated with fennel seeds,
egg from the Jeantine Farm and
potato tatar

TOMATO 12

tomato gazpacho, buffalo mozzarella ice
cream with pesto and serrano ham chips

CATALAN CHARCUTERIE 12

assorted cold cuts with pickles
marinated in 3 vinegars

MAINS

BEEF 24

grilled butcher's cut with a Byrrh sauce

LAMB 24

shoulder confit with spices

BACALAO 22

cod 1/2 salt, almond gratinated and
coconut piquillo sauce

CHICKEN 22

from the Jeantine Farm,
truffled with chorizo and subressade sauce

Our meat and poultry are
of French origin

DESSERTS

APRICOT 10

vacherin with fresh thyme, honey ice
cream

CHOCOLATE 10

soufflé cake

CHEESE 12

a selection from our local producers

SORBET 10

cup of homemade sorbets and
fresh fruit

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MENUS

APPÉTIT 32

starter + main or main + dessert

GOURMAND 38

starter + main + dessert

CHILDREN

NINS'MENU 16

ask the waiter
(less than 10 years old)

INFO

ALLERGENS

In case of allergies, do not hesitate to ask for the list of possible allergens present in our dishes.

EVENTS

we organise your events: weddings, communions, family reunions, groups, etc.
Please ask us

OPENING HOURS

Monday to Saturday
lunch from 12.15 to 13.45
dinner from 7.15pm to 8.45pm
reservation is recommended

DINNER SHOW

once a month, a thematic evening is organised: magic, music, humour, etc.
Please ask us

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OUR PARTNERS



PARC NATUREL RÉGIONAL
DES PYRÉNÉES CATALANES

LA FERME DU JEANTINE

Chicken, Egg
fermedujeantine.canalblog.com
66500 Catllar

LA CALLOLA

Cheese, Organic Fruits and
Vegetables
66360 Sahorre

OUR CATALAN FRIENDS

LE COUVENT

Bread and Viennese pastries from
Henri Poch - Meilleur Ouvrier de France
66130 Ille-sur-Têt

LES SALAISONS DE CERDAGNE

Meat and Charcuterie
66320 Marquixanes

CONFITURERIE VAL DE SOURNIA

Organic Marmelade
confiture-valdesournia.com
66730 Sournia

GAEC SAINT MICHEL DE CUXA

Organic Cheeses
66500 Taurinya

GILLES BRAUN

Farm cheese made des Terroirs Catalans
organic goat cheese
66130 Casefabre