



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 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 dining room for a deliciously warm moment.



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.

www.grandhotelmolitg.com



cuisine d'appétit

APPÉTIT 32

2-course menu

starter + main course or main course + dessert

GOURMAND 38

32-course menu

starter + main course + dessert

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

starter

Cochon 14

in tempura with turmeric,
Thai salad

Salmon 14

smoked by us,
Vietnamese pancake

Pasta 13

fresh salad, grilled calamari
pesto sauce

Charcuterie Catalane 13

assortment with pickles
marinated in 3 vinegars

main

Beef 23

grilled butcher's cut,
green pepper sauce

Tuna 23

grilled steak,
romesco sauce

Turbot 23

roasted,
liquorice and Muscat sauce

Chicken 23

from the Jeantine Farm,
with Boursin cheese and herb sauce

Our meat and poultry are
of French origin

dessert

Strawberry 11

tiramisu,
cocoa bean crumble

Chocolate 11

flowing,
Carambar ice cream

Cheese 13

a selection from our local producers

Touron 11

profiterole,
homemade ice cream cake



cocotte & poke bowl

COCOTTE 25

1 service

Viet'Cocotte

Chicken satay,
salad,
Exotic stew

POKE BOWL 20

1 service

Bowl + fruit salad or Suggestion

Salmon

or

Vegan

The "Cocotte & Poke Bowl" are proposed for lunch from Monday to Friday

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



PARC NATUREL RÉGIONAL
DES PYRÉNÉES CATALANES

Jeantine Farm

Chicken, Eggs
fermedujeantine.canalblog.com
66500 Catllar

La Callola

Cheeses, Fruits and bio vegetables
66360 Sahorre

Charcuterie Bonzom

Artisan Charcutier
charcuterie-catalane-bonzom.com
66800 Saillagouse

Les Ruchers du Canigou

Honey from the Pyrenees
66820 Vernet

our catalan friends

Le Couvent

Bread and 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

Farmhouse cheese maker from the Terroirs Catalans
Organic Goat Cheese
66130 Casefabre