



RESTAURANT

La Terrasse



Sharing plate

PLATE OF APPETISERS "L'OASIS" XXL 26€

Serrano Ham, Chorizo, Lomo, Dried sausage, Manchego, Terrine, Pickles

Starters

CESAR OASIS 16€

Salad, chicken, parmesan, croutons, Cesar sauce, quail eggs

HOT GOAT CHEESE "CRISPY" & HONEY 14€

goat cheese in pastry, Salad, apple granny, nuts, honey, sherry vinaigrette / nuts

Chef's burgers

With sweet potatoe fries and salad

THE GOURMET 24€

Artisan bread, Black Angus, Pulled pork, Cantal, Red wine-glazed onions, Sauce "oasis"

L'ANDALOU 20€

Artisan bread, Chicken (or vegetarian patty or breaded fish) Manchego, piquillo peppers, Aioli sauce

LE PULLED PORK 20€

Artisan bread, Pulled pork, Red cheddar, Crispy onion, Coleslaw (cabbage/carrot)

Land

***With: baby new potatoes ***

CUT OF BEEF, MARINADED OR PLAIN

(Inform your waiter)

CHICKEN SUPREME WITH MOREL MUSHROOMS 20€

PORK RIBS "12-HOUR CONFIT" & "HOMEMADE" GLAZE 19€

Sea

***With : Mashed potatoes, sauce vierge and Pimentos de la Vera ***

NACRÉ COD FILLET 20€

GRILLED SQUID "GALICIAN STYLE" 18€

Children's menu

-10 years

9€

Includes syrup and a small tub of ice cream

I DON'T KNOW

Tenders, fries

I DON'T WANT THAT

Cheeseburger, fries

I'M NOT HUNGRY

Fish & chips

SUPPLEMENT INGREDIENTS

fries: 3€ Salad : 3€ Sweet potato fries or baby new potatoes : 5€



Our pizzas

ONLY FROM FRIDAY EVENING TO SUNDAY EVENING

MARGARITA	10€
Tomato sauce, mix mozza - emmental, olives	
REGINA	11€
Tomato sauce, Ham, mix mozza - emmental, olives	
ROYALE	12€
Tomato sauce, Ham, mushrooms, mix mozza - emmental, olives	
GOAT CHEESE HONEY	12€
cream, goat cheese, honey, mix mozza - emmental, olives	
4 CHEESES	13€
cream, roquefort, goat cheese, mix mozza - emmental, olives	
FLAME	13€
cream, onion, bacon bits, catalan tomme, mix mozza - emmental, olives	
RUSTIQUE	13€
cream, chicken, bell pepper, onion, mix mozza - emmental, olives	
CATALAN	13€
Tomato sauce, chorizo, bell pepper, onion, mix mozza - emmental, olives	
KEBAB	13€
Tomato sauce, kebab slices, bell pepper, onion, mix mozza - emmental, olives	
SUPPLEMENT INGREDIENTS	2€
Ham, Bacon bits, chicken, bell pepper, onion, egg, goat cheese	

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Desserts

SWEETTOTTH'S COFFE OR TEA 9€

Mini Cannelé, mini muffins, mini crêpes, scoop of vanilla ice cream, appel pie

CHOCOLATE LAVA CAKE 7€

PLATE OF CHEESE 7€

TARTE TATIN 7€

CREME BRULEE 7€

****EXTRA WHIPPED CREAM** 1.50€

Crepes

WITH SUGAR 3€

WITH SALTED CARAMEL 3.50€

WITH NUTELLA 4€

****EXTRA WHIPPED CREAM** 1.50€

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Ice creams

ICE CREAM FLAVORS

Vanilla, strawberry, chocolate, coffee, pistache, mint/chocolate, rum/raisin, salted butter caramel

SORBET FLAVORS

Green lemon, Passion, Cassis, Raspberry, Apricot

1 SCOOP	3€
2 SCOOPS	5€
3 SCOOPS	8€
EXTRA WHIPPED CREAM	1.50€
WAFFLE CONE	0.50€

Ice cream sundaes

CHOCOLATE LIÉGEOIS	9€
2 scoops of chocolata, 1 scoop of vanilla, chocolate sauce and whipped cream	
COFFEE LIÉGEOIS	9€
2 scoops of coffe, 1 scoop of vanilla, chocolate sauce and whipped cream	
DAME BLANCHE	9€
3 scoops of vanilla, whipped cream, chocolate sauce	
BANANA SPLIT	9.50€
Banana, vanilla, chocolate, strawberry, whipped cream and chocolate sauce	

Sundaes with alcohol

THE COLONEL	11€
2 scoops green lemon + Vodka	
LA FRAÎCHEUR	11€
2 scoops mint - chocolate + Get 27	

DRINKS WITHOUT ALCOHOL

Mineral water

FLAT (VITTEL) - 1L	3.50€
SPARKLING (SAINT PELLEGRINO) - 1L	3.50€

Soft

SYRUP WITH WATER	2€
LEMONADE	2.50€
DIABOLO	3€
ORANGE JUICE	3.50€
PINEAPPLE JUICE	3.50€
TOMATO JUICE	3.50€
APPLE JUICE	3.50€
COCA COLA	4€
COCA COLA ZÉRO	4€
COCA CHERRY	4€
FUZE TEA	4€
ORANGINA	4€
SCHWEPPE CITRUS	4€
OASIS	4€
FANTA ORANGE	4€
PERRIER	4€
SPRITE	4€
EXTRA SYRUP	0.50€

Hot drinks

EXPRESSO	2€
DÉCAF OR LONG	2€
DOUBLE EXPRESSO	3.80€
NOISETTE	2.20€
CHOCOLATE	3€
DOUBLE CREAM	3.50€
CAPPUCCINO	4€
TEA OR HERBAL TEA	3€
<i>(green mint tea or 4 red fruits or herbal chamomile tea)</i>	

cocktails without alcohol

L'OASIS	7.50€
<i>(pineapple juice, orange juice, green lemon, grenadine)</i>	
VIRGIN PINA	7.50€
<i>(coconut purée, pineapple juice)</i>	
VIRGIN ON THE BEACH	7.50€
<i>(pineapple juice, cranberry juice, grenadine)</i>	
VIRGIN MOJITO	7.50€
<i>(Perrier, green lemon, brown sugar, cane sugar syrup)</i>	
↪ EXTRA : Passion or strawberry purée	1€

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ALCOHOLIC DRINKS

Cocktails 4CL

PINA COLADA	(white rum, coconut purée, pineapple juice)	10€
GIN TONIC	(Gin, Schweppes Tonic, Green lemon)	10€
SPRITZ	(Apérol, Proceso, Perrier, Orange)	10€
SEX ON THE BEACH	(Vodka, pineapple juice, cranberry juice, grenadine)	10€
CAÏPIRINHA	(Cachaça, cane sugar syrup, brown sugar, green lemon)	10€
MOJITO	(white rum, Perrier, green lemon, brown sugar, cane sugar syrup)	10€
↙ EXTRA : Passion or strawberry purée		1€

Tap beer

	12,5 CL	25 CL	50 CL
BLOND	2€	3,50€	6€
WHITE	2,50€	4€	7€
RED	3€	4,50€	8€
PANACHE		3,50€	6€
MONACO		4€	7€
PICON BEER 4CL		4,50€	8€
EXTRA SYRUP	0,50€		

Alcohol

RICARD	2 CL	3.50€
MUSCAT	10 CL	4€
KIR CASSIS - BLACKBERRY-PEACH	10 CL	4€
	4 CL	6€
WHITE MARTINI		6€
GET 27		6€
VODKA	6 CL	6€
BAILEYS		6€
WHISKY		6€
WHITE RUM		6,50€
RUM CAPTAIN MORGAN		
MIXER		1€
(Coca, orange, pineapple or apple)		
MIXER		2€
(energy drink)		

Bottled beer

DESPERADOS - 33CL	6.50€
without alcohol - 25CL	4.50€

Digestif

PULPEUSE (Lemon)	10CL	5.50€
CROQUEUSE (Apple)		5.50€
MARC DE BANYULS		6.50€
DIPLOMATICO		8€
CHIVAS		8€
COGNAC	4 CL	8€
ARMAGNAC		8€
ORGASM (Get - Baileys)		8€

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WINE MENU

		GLASS	BOTTLE
<i>Red wines</i>			
K-RE ROUGE - CÔTES CATALANES	14 %	5€	18 €
2023, Domaine Lafforgue			
RÉTRO	12,5 %	5€	20 €
2019, Domaine Lafage			
<i>Rosé</i>			
K-RE ROSE - CÔTES CATALANES	12,5 %	5€	18 €
2023, Domaine Lafforgue			
TREMOINE	13,5 %	5€	18 €
2019, Domaine Rasiguères			
<i>White wine</i>			
K-RE BLANC - CÔTES CATALANES	13 %	5€	18 €
2023, Domaine Lafforgue			
FABULEUSE	9 %	5€	20 €
2019, Domaine Lafage			
GRAND CUVÉE BLANC	9 %	7€	24 €
2019, Domaine Lafage			
<i>Pitcher</i>			
		50 CL	1L
2025, Domaine Dom Brial			
RED	12,5 %	9€	16€
WHITE	13 %	9€	16€
ROSE	13 %	9€	16€

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