



Bar, Bistrot & Comestibles

LUNCH-TIME BISTROT

Monday to Friday from 12.00 hrs. to 14.00 hrs. , but holidays.
All our lunch-time menus are served with a free amuse-bouche

MENUS

- ❖ MAIN COURSE OF THE DAY € 11,00
- ❖ STARTER + MAIN COURSE OR MAIN COURSE + DESSERT € 17,00
- ❖ MAIN COURSE, A GLASS OF WINE & A DESSERT € 19,50
- ❖ STARTER + MAIN COURSE + DESSERT € 22,00

STARTERS

€ 6,00

- ❖ SPINACH FRITTERS & GARLICKY MAYONAISE
- ❖ SPANISH HAM CROQUETTE & ESPELETTE PEPPER SCENTED TOMATO DIPPNG
- ❖ MARINATED VEGETABLES ANTIPASTI
- ❖ DAILY STARTER

DAILY SPECIAL

€ 11,00

SPECIALS RECIPES & CHARGRILLED MEATS

€ 18,00

- ❖ CHARGRILLED BUTCHER'S CHOICE BEEF, FRIES & SALAD
- ❖ A LA PLANCHA SEARED DAILY FISH, VEGETABLES
& ROASTED FISH-BONES GRAVY

DESSERT

€ 6,00

- ❖ CAFE GOLOSO (A LIGHT GOURMAND COFFEE)
- ❖ RICE PUDDING
- ❖ MOUSSE AU CHOCOLAT
- ❖ ALFAJORES (A SHORT BREAD PASTRY FILLED WITH SPECIAL TOFFEE FROM ARGENTINA)

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THANK YOU FOR YOUR COMPREHENSION**



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APERITIF

Draft Stella Artois beer 25cl	4,00€
Quilmes bottled lager beer 34cl (Argentine)	4,50€
Lillet (white, red) 12cl	5,00€
Kir médocain 12cl	5,50€
Kir white wine 12cl	5,50€
Kir royal 12cl	10,00€
Sweets aperitif white wine Etchart Privado <i>Torrentés</i> Late Harvest	8,00€
Champagne Louis Roederer Brut Premier 12cl	9,00€
Martini (white, red) 6cl	5,00€
Pinneau rouge from Chateau de Beaulon 5 ans d'age	7,00€
Fernet Coca	7,00€
Gin Tonic	7,00€
Ron Coca	7,00€
Whiskey Coca	7,00€
Americano home-made 10cl	9,00€
Porto Tawny 10 years Quinta do Noval 6 cl	9,80€
Pineau from Château de Beaulon 2000 6cl	9,80€

BY THE GLASS WINES CHOICE

<i>ROSÉ wines</i>	
Pioches et Cabanon (Côteaux d'Aix en Provence)	4,00€
<i>Dry white wines</i>	
Etchart privado <i>Torrentés</i> (Bodegas Etchart - Salta)	4,50€
Alamos <i>Chardonnay</i>	5,00€
Piedra Negra Coleccion <i>Pinot Gris</i>	5,50€
<i>SWEET WHITE WINES</i>	
Etchart Privado « <i>Torrentés</i> » LATE HARVEST	8,00€
<i>RED WINE</i>	
Elsa Bianchi <i>Malbec</i>	4,00€
Château Le Bonnat "Jeansotte" (Graves) (Graves)	4,50€
Alamos <i>Bonarda</i> (Mendoza)	4,50€
Camelon <i>Malbec</i> (Mendoza)	5,00€
Amalaya <i>Malbec-Tannat-Cabernet Franc</i> (Salta)	6,40€
Bianchi Famiglia <i>Malbec</i>	7,00€
Clos de Los Siete (Mendoza)	7,50€
Rutini Colección <i>Cabernet-Malbec</i> (Mendoza)	8,00€
<i>LATE HARVESTED RED WINE</i>	
Domaine Jean Bousquet <i>Malbec NATURALLY SWEET</i> (Mendoza)	7,60€

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BITS & BITES FOR THE APPETIZER TIME

PARA PICAR (picar = nibble snacking)

Antipasti (Un assortiment de nos légumes marinés maison servi avec des olives aux amandes, mozzarella et plus)	9,00€
Cold meats platter (spianatta, finocchiona, mortadelle, coppa et boudin noir)	12,00€
Spanish cured paletilla ibérica de Jabugo 100% bellota	19,00€
Planche d'El Nacional (a mix of antipasti, cold meats & more for two people)	22,00€

STARTERS

FROM THE BAR

Gazpacho andalous & chorizo scented « croutons »	7,00€
Spinach fritters & garlicky mayonnaise	8,00€
Pigs trotters croquettes & pickles vinaigrette	8,00€
Empanadas Salteñas (three small beef pies made in the same way that may elders did)	9,00€
Tortilla de patatas (spanish traditional potato omelette)	9,00€
Buffala's mozzarella, sundried tomatoes & cryispy focaccia	11,00€
Chargrilled leek & mustard and capers vinaigrette	11,00€

FROM OUR PLANCHA

Provoleta (Traditional chargrilled provolone cheese)	9,00€
« Chorizo criollo parrillero » (Toulouse sausage), chimichurri & roasted red pepper	8,00€
Chargrilled half veal kidney with parsley and garlic	11,00€
Mr. Christian Parra's magnificent black pudding	12,00€
Pan-seared parsley & garlic calamari	16,00€
Crispy lemon scented "a la plancha seared" sweetbread with veal jus	25,00€

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MAIN COURSES

PASTA, RISOTTI & CIE

Home-made tagliatelli with a slowly roasted tomatoes, basil & parmesan cheese	16,50€
Spinach homemade ravioli with à tomatoes fondue & “Genovese” style basil pesto	21,50€
Sweet paprika risotto & “pimenton de la vera” scented octopus	23,50€

FISH

« A la plancha » grilled cod fish, mashed potatoes & confit garlic	22,50€
« Argentine kings prawns & Spanish mussels cazuela » saffron scented fondant potatoes	23,50€
« A la plancha » grilled corvina (homemade chargrilled summer vegetables)	24,50€

CHARGRILLED MEATS & OTHERS SPECIALITIES

Milanesa napolitana (breaded beef escalope « pizza style » served with french fries & salad)	17,50€
Chargrilled veal kidney (with garlic & parsley)	20,50€
Chargrilled beef « onglet » (thick skirt steak)	22,00€
Black Bigorre’s breed chargrilled pork chop	26,00€
Chargrilled flat meat from Uruguayan beef (bavette de bœuf d’Uruguay)	28,50€
Chargrilled veal chop & homemade mashed potatoes	29,00€
Chargrilled French style rib-eye steak (450 gr)	31,00€
Chargrilled Argentinian « Bife de Chorizo » (boneless thick sirloin steak of Argentinian beef)	41,00€
Chargrilled Argentinian « Ojo de bife » (boneless thick rib-eye steak of Argentinian beef)	43,00€
Chargrilled thick rib-eye on the bone steak (for two people)	65,00€

***All our meats are served with a choice of: fries, green salad or home-made mashed potatoes**

Beef provenance : U.E. – France – Argentine & Uruguay.

ALSO ASK OUR STAFF FOR OUR TODAY’S SPECIALS

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DESSERTS

Walnut shortbread Alfajores with « dulce de leche » filling (4 pieces)	6,00€
Queso y dulce (Sheep's cheese from the basque country & quince marmalade)	6,00€
Rice pudding on my grandmother's style	6,00€
Artisanal ice-cream (three perfume's choice)	6,00€
Fresh fruits salad	6,00€
Chocolate mousse made from Guanaja chocolate from Valrhona	7,00€
Dulce de leche crème caramel custard in the Argentinian way	8,00€
Vacherin Buenos Aires style	8,00€
Irish, French ou Caribbean Coffee	8,00€
Philadelphia cheese cake raspberries coulis	8,00€
Semifreddo crocante (Home-made ice cream with caramelized almonds & chocolate bites)	8,00€
Café gourmand d' El Nacional	9,50€
Cheese platter (Comté, St. Nectaire, Camembert et St. Maure de Touraine)	12,00€

Our alfajores are also served to take-away on 6 or 12 pieces

DIGESTIFS

RON, TEQUILA & CIE

Tequila Patron Reserva 4cl	16,00€
Pisco "Quebranto Mosto Verde" Don Santiago	12,00€
Tequila Don Julio Reposado	14,00€
Tequila Patron Reserva 4cl	16,00€

Ron Havana Club 7 ans d'âge 4cl	7,00€
Ron Ryoma (Japon) 7 ans d'âge 4 cl	12,00€
Ron Diplomatico Reserva(Venezuela) 4 cl	12,00€
Ron El Abuelo 12 ans 4cl	12,00€
Ron Millonario 15 ans d'âge (Peru) 4 cl	13,00€
Ron Dorado Demerara 15 ans d'âge 4cl	14,00€
Ron Nation Panama 18 ans d'âge 4cl	14,00€
Ron Santa Teresa 15 ans d'âge « Solera » 4 cl	14,00€
Ron Botran Reserva 18 ans d'âge 4cl	14,50€
Ron Ophimus 15 ans d'âge 4cl	15,00€
Ron Havana Seleccion de Maestros 4cl	15,50€
Ron Matusalen 23 ans d'âge 4cl	16,50€
Ron Centenario 20 ans d'âge 4 cl	16,50€
Ron Zacapa 23 ans d'âge « Solera » 4cl	17,50€
Ron Mount Gay 1703 4 cl	19,80€

GINs, WHISKY & WHISKEY

Gin Bombay Sapphire 4cl	7,00€
Gin Hendrick's 4cl	9,00€
Gin Tanqueray 4cl	9,00€

Jack Daniels Bourbon 4cl	6,00€
Single Barrel Jack Daniels 4cl	11,00€
Bruichladdich 10 ans âge 4cl	9,00€
Glennlivet 14 ans d'âge 4cl	11,00€
The Balvenie 14 ans d'âge 4	14,00€
Oban 14 ans d'âge 4cl	14,00€

COGNACS, ARMAGNACS, BAS ARMAGNAC

Cognac Château de Beaulon 7 ans 4cl	12,00€
Cognac Château de Beaulon 12 ans 4cl	15,00€
Cognac Delamain XO 4cl	15,00€
Cognac Château de Beaulon XO 1980 4cl	28,00€

Cognac Tesseron Lot 76 XO 4cl	15,00€
Cognac Tesseron Lot 53 XO 4cl	19,00€
Cognac Tesseron Lot 29 XO 4cl	48,00€

Bas Armagnac Darroze 12 ans 4cl	9,00€
Bas Armagnac Darroze 95 Domaine 4cl	12,00€
Bas Armagnac Darroze 92 Domaine 4cl	13,50€
Bas Armagnac Darroze 90 Domaine 4cl	13,50€
Bas Armagnac Darroze 89 Domaine 4cl	15,00€
Bas Armagnac Darroze 87 Domaine 4cl	16,00€
Bas Armagnac Laubade 1990 4 cl	15,00€
Bas Armagnac Laubade 1980 4 cl	18,00€

CALVADOS

Calvados Pays D'Auge 12 ans 4 cl	12,00€
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PORTO, PINEAU & EAUX DE VIE

Pinneau Rouge 5 ans Château de Beaulon 6cl	7,00€
Pinneau de Château de Beaulon 2000 6 cl	9,80€

Noval Tawny 10 ans 6cl	9,80€
LBV Silval Vintage 95 6cl	11,90€

Poire williams 4cl	7,00€
Poire Williamine Morand 4cl	11,00€

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