

MENU

Starters

Pumpkin and Ginger Soup
Bean salad with mint
Baby spinach and goat cheese salad with walnuts and pesto
Warm artichoke salad with foie gras vinaigrette
Poached egg with potatoes Parmentier and mushrooms
Turnip with Roquefort sauce
"Trinxat" (potatoes and cabbage) with catalan sausage
Grilled vegetables with romesco sauce
Macaronis Catalan style with cheese au gratin
Grandma's cannelloni with cream
Stewed peas
Smails with Chimichurri sauce
Cured ham croquettes

Main course

Sautéed squid with garlic and parsley
Hake with cuttlefish, artichokes and ink oil
Sea bass in cider vinegar
Baked gilthead with potatoes and onion
Angler fish with Cava and prawns
Fideua with cuttlefish and prawns (min. 2 pax)
Vegetables and sausages rice (min. 2 pax)
Beef burger with five pepper sauce
Pig's trotter's au gratin
Jugged wild boar with little onions and pork rind
Baked shoulder of lamb
Stewed chicken with mushrooms

Dessert

Catalan cream
Biscuit glacé with almonds and hot chocolate sauce
House ice creams and sorbets
Our tiramisu
Rum baba with coconut ice cream and Malibu with pineapple reduction
Cheese cake with apricot jam
Caramel apple waffle with catalan cream ice-cream and hazelnuts streusel
Bailey caramels
Millefeuille with lemon cream and red berries coulis
Orange with its peel preserve with Cointreau sorbet
Our Whiskey cake

Menu with dessert or coffee (drinks not included)

Lunchtime
33,80€

Nights, weekends and holidays
35,80€