



GASTRONOMIC MENU

"The appetizer del Llac"

First course

Figs, iberian ham and candied mushrooms ALLERGEN FREE ✓

Prawn carpaccio and mix of lettuces in lime vinaigrette 🥜 🌾 🥚 🥚

Vegetables wok, sesame, cuttlefish and squids 🥜 🌾 🥚 🥚

Snails "a la llauna" with "all i oli" and tomato vinaigrette 🌾 🥚

Fresh pasta stuffed with ham and cheese, in carbonara and parmesan sauce 🥚 🥚

Oxtail cannelloni au gratin with gratted black truffle from Montsec 🥚 🌾 🥚

Main course

Eco-chicken cooked with morels SO₂ 🥚 🌾

Milanese kid 🥚 🌾

Rack lamb "xisquet" in fairy ring mushroom sauce SO₂

Turbot stuffed with creamy boletus 🥚 🥚

Grilled octopus with mortar potato (3,50€ supl.) 🥚

Rabbit rice (3,50€ supl.) 🥚 🥚

Grilled entrecote (4€ supl.) ALLERGEN FREE ✓

Grilled veal fillet with foie and maldon salt (4€ supl.) ALLERGEN FREE ✓

Slow roast kid goat with grated black truffle (9€ supl.) SO₂

"Our pre-dessert recommendation"

Dessert

Apple tatin with tea rock ice cream 🥚 🥚 🌾

Bread with green oil and chocolat 🥚

White chocolat soup with berries 🥚 🥚

Fruit salad with tea rock ice cream 🥚 🥚

Price: 35€ VAT included

This Menu can be change every week.

Beverages not included

If you have an allergy or intolerance please notify the waiter

Some garnish can contain allergens.

🥜 Nuts 🌾 Celery 🥚 Lupins 🌾 Gluten 🥚 Egg 🥚 Molluscs 🥚 Shellfish
🥚 Milk 🐟 Fish 🌾 Soy 🥚 Sulphites 🥚 Peanuts 🌾 Seed 🥚 Mustard

