




# MENU DEL LLAC

## APPETIZER

### FIRST COURSE

Escalivada with romesco, coast sardine and "coca" bread   

Balfegó tuna tataki with basil pesto,  
tapenada and cherry tomatoes   

Escudella pallaresa (regional stew) 

Duck canellonis in bechamel and local cheese  

Salmorejo with quail egg, crispy iberian and black olive powder  

Sauteed snails ALLERGEN FREE

## MAIN COURSE

Rabbit and vegetables paella  

Lamb stuffed with mushrooms, mortar potato and demi-glace ALLERGEN FREE

Grilled Pyrenees trout with parsnip cream and pickled turnips   

Cod fish with sweet and sour pisto, aioli and crunchy pine nuts    

Bastús grilled sirloin with asparagus and herbs butter (+6€) 

Duck magret with potato rösti, beetroot and candied cherries 

## DESSERT

Thyme jelly with fresh red berries ALLERGEN FREE

Chocolat "Buñuelos" and vanilla ice cream    

Cottage cheese cake with honey and orange and crunchy nuts    

Crème brulée *Torrija* with vanilla ice cream  

PRICE: 35,00€ (VAT included)

Beverages not included

If you have an allergy or intolerance please notify the waiter.  
Garnish may contain traces of any type of allergen.



NUTS



CELERY



LUPINS



GLUTEN



EGG



MOLLUSCS



SHELLFISH



MILK



FISH



SOY



SULPHITES



PEANUTS



SESAME



MUSTARD