

# MENU DEL LLAC

## APPETIZER

### FIRST COURSE

Coastal sardine, marinated eggplant, radish and sesame chantilly 

Pumpkin delight, chanterelles, cottage cheese and truffle 

Grilled octopus, parmentier, red pepper and arugula 

Duck canellonis in bechamel and local cheese 

“A la llauna” snails ALLERGEN FREE

Escudella pallaresa (traditional meat stew) 


### MAIN COURSE

Seafood paella 

Lamb round with mortar potato and demi-glace 

Grilled Pyrenees trout with bacon, candied salsify and wine sauce 

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

Bastús grilled sirloin with asparagus and herbs butter  
and Café de Paris sauce (+6€) 

Candied duck leg with sweet potato and cherries 

### DESSERT

Pina colada textures 

Bread with oil, chocolate and salt 

Cottage cheese cake with honey and orange and crunchy nuts 

Tupí mousse, candied figs in red wine and *carquinyolis* 

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



MILK



CELERY



FISH



LUPINS



SOY



GLUTEN



SULPHITES



EGG



PEANUTS



MOLLUSCS



SESAME



SHELLFISH



MUSTARD