

MENU DEL LLAC

APPETIZER



FIRST COURSE

- Tomato velouté with pickles and anchovy
- Crispy goat cheese salad with raspberry vinaigrette
- Flatbread with eggplant caviar and Iberian ham
- Brown Pyrenean veal carpaccio with arugula and cured cheese shavings
- Esqueixada timbale (shredded salt cod) with Montesquiú olive tapenade
- Artichoke hearts, tempura girella, green sauce and toast hazelnuts
- Duck cannelloni with crunchy fondant cheese
- Sautéed snails with green oil, salt and pepper ALLERGEN FREE



MAIN COURSE

- Lobster paella (+8€ pp) *minimum 2 people
- Medalions of Ral Mountain lamb fillet with green pepper sauce
- Grilled Pyrenean trout with fennel salad
- Cod with pea cream, allioli au gratin and crispy leek
- Crispy pig's trotters with spinach chips ALLERGEN FREE
- Venison stew with truffle mashed potatoes
- Lamb Bonbon stuffed with mushrooms with reduction of its own broth (+5€)
- Grilled veal tenderloin with “escalivada” (roast vegetables) and herbs butter (+6€)



DESSERT

- Milk curd with walnut crumble and mandarin sorbet
- Chocolate coulant with Cassís ice cream
- Fruit skewer with melon sorbet ALLERGEN FREE
- Tarte tatin with mascarpone ice cream
- Thyme and rosemary ice cream with apple crisp

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