














MENU DEL LLAC

APPETIZER



FIRST COURSE

- Beetroot gazpacho with homemade pickles and anchovy   SO₂
- Crispy goat cheese salad with raspberry vinaigrette   SO₂
- Flatbread with eggplant caviar and Iberian ham 
- Brown Pyrenean veal carpaccio with arugula and cured cheese shavings 
- Esqueixada timbale (shredded salt cod) with tapenade  SO₂
- Artichoke hearts, tempura girella, green sauce and toast hazelnuts  
- Duck cannelloni with crunchy cheese   SO₂
- Sautéed snails with Montsec herbs, green oil and allioli 
- Snails grilled “a la llauna” with allioli (garlic mayonnaise) (+3€)  SO₂















MAIN COURSE

Rice dishes to share (min. 2 people)

- Boneless rabbit and mushroom rice with allioli (+3€)  
 - Blue crab and clam rice (+5€)    
 - Lobster and prawn rice (+7€)   
- Dish**
- Fresh salmon with Pallarès saffron sauce and fennel salad   
 - Cod au gratin with pear allioli, pea cream and crispy leeks   
 - Crispy pig’s trotters with spinach chips and Iberian cured ham SO₂
 - Braised beef cheek on truffled parmentier with porcini velouté SO₂ 
 - Deer stew with truffle mashed potatoes (+4,60€)    SO₂
 - Lamb timbale stuffed with mushrooms, served with ratafia sauce (+5€) SO₂
 - Roasted goat shoulder with truffle sauce (+8€) 
 - Grilled veal tenderloin with “escalivada” (roast vegetables) and herbs butter (+8€) 



DESSERT

- Our take on the “Piña colada”  SO₂
- Chocolate coulant with vanilla ice cream    
- Lemon and mint granita with Catalan cream foam  
- Tarte tatin with mascarpone ice cream   
- Thyme and rosemary ice cream with caramelized apple mille-feuille  

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