

MENU DEL LLAC

APPETIZER

FIRST COURSE

Goat's cheese salad with quince and raspberry vinaigrette   SO₂

Pallaresa Escudella Soup 

XL Duck cannelloni with truffled béchamel   SO₂

Sautéed snails with Montsec herbs, green oil and allioli 

Balfegó tuna tataki with confit tomato   

Artichoke hearts, tempura girella and prawns   

Snails grilled "a la llauna" with allioli (garlic mayonnaise) (+3€)  SO₂

MAIN COURSE

Cod with quince aioli and piquillo pepper cream   

Crispy pig's trotters with spinach chips and Ral cured ham SO₂

Fresh turbot with Pallarès saffron  

Line-caught hake with fennel cream  

Lamb shoulder with pan-roasted sliced potatoes

Deer stew (+4,60€)    SO₂

Roasted kid goat shoulder with truffle sauce (+8€) 

Veal entrecôte with roquefort and walnut sauce (+6,80€) 

Creamy lobster rice (+7€)  

DESSERT

Our take on the "Piña colada"  SO₂

Chocolate coulant with thyme ice cream   

Lemon and mint granita with Catalan cream foam  

Tarte tatin with rosemary 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