

























# MENU DEL LLAC

## APPETIZER

### FIRST COURSE

- Goat's cheese salad with quince and pear vinaigrette   SO<sub>2</sub>
- Shredded salt cod salad with Molí de la Vall olive oil  SO<sub>2</sub>
- Pallaresa Escudella Soup 
- Artichoke hearts, tempura girella and prawns   
- XL Duck cannelloni with truffled béchamel   SO<sub>2</sub>
- Snails grilled "a la llauna" with allioli (garlic mayonnaise) (+3€)  SO<sub>2</sub>
- Girella carpaccio with Balfegó tuna tataki (+5€)   














### MAIN COURSE

- Cod with quince aioli and celeriac cream   
- Supreme of salmon trout with a nut crust and calçots sauce
- Slow-cooked veal with Port wine sauce SO<sub>2</sub>
- Grilled sea bass, Orio style   
- Crispy pig's trotters with spinach chips and Ral cured ham SO<sub>2</sub>
- Deer stew (+4,60€)    SO<sub>2</sub>
- Lamb timbale stuffed with porcini mushrooms, served with ratafia dels Raiers sauce (+5€) SO<sub>2</sub>
- Pyrenean veal entrecôte with roquefort and walnut sauce (+6,80€) 
- Beef tenderloin with foie gras sauce (+8€) SO<sub>2</sub>
- Stuffed kid goat leg with truffle sauce (+15€) 

#### Rice dishes to share (min. 2 people)

- Boneless rabbit rice served with aioli (+3€) 
- Lobster and blue crab rice (+10€)  

## DESSERT

- Our Carrot cake    
- Lemon and mint granita with Catalan cream foam  
- Chocolate coulant with thyme ice cream   
- Tarte tatin with rosemary ice cream   
- Our take on the "Piña colada"  SO<sub>2</sub>

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