























# MENU DEL LLAC

## APPETIZER

### FIRST COURSE

- Beetroot gazpacho with scallop, herring and pickles   SO<sub>2</sub> 
- Pallars cheese salad with quince paste 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 
- Confit artichoke hearts, tempura girella sausage and king prawns   
- XL duck cannelloni with béchamel sauce   SO<sub>2</sub>
- Snails grilled “a la llauna” with allioli (garlic mayonnaise) (+3€)  SO<sub>2</sub>
- Beef tenderloin tartare brioche with cured egg yolk sauce (+3€)  SO<sub>2</sub>  













### MAIN COURSE

- Cod with saffron sauce and celeriac cream   
- Supreme of salmon trout with a nut crust and calçots sauce
- Grilled sea bass, Orio style  
- Slow-cooked veal with Port wine sauce SO<sub>2</sub>
- Crispy pig's trotters with spinach chips and Ral cured ham SO<sub>2</sub>
- Glazed lamb shank with crushed potato SO<sub>2</sub>
- Deer stew (+4,60€)    SO<sub>2</sub>
- Pyrenean veal entrecôte with morel sauce (+8€)  SO<sub>2</sub>
- Stuffed kid goat leg with truffle sauce (+8€) 
- Beef tenderloin with foie gras sauce (+10€) SO<sub>2</sub>

#### 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