

MENU DEL LLAC

APPETIZER

FIRST COURSE

- Beetroot and cherry gazpacho with scallop, herring and pickled vegetables   SO₂ 
- Pallars cheese salad with quince paste and pear vinaigrette   SO₂
- Shredded salt cod salad with white beans and Molí de la Vall olive oil  SO₂
- Confit artichoke hearts, girella, Catalan picada and Spanish sauce  
- XL duck cannelloni with béchamel and demi-glace   SO₂
- Snails grilled “a la llauna” (+3€)  SO₂
- Beef tenderloin tartare, butter brioche, cured egg yolk and piparra peppers (+3€)  SO₂  

MAIN COURSE

- Cod with pil-pil sauce and celeriac   
- River trout in tempura with fennel and apple salad    
- Grilled sea bass, Orio style   
- Slow-cooked beef with sweet potato SO₂ 
- Catalan-style pig's trotters  
- Slow-cooked lamb shoulder, sesame and Ratte potato  
- Duck magret with creamy fig purée and Port wine (+3€) 
- Deer stew (+4,60€)    SO₂
- Pyrenean beef entrecôte with morel sauce (+8€)  SO₂
- Rice dishes to share (min. 2 people)**
- Boneless rabbit rice served with aioli (+3€) 
- Lobster and blue crab rice (+10€)  

DESSERT

- French toast   
- Lemon and mint granita with Catalan cream foam  
- Chocolate coulant with thyme ice cream    
- Tarte tatin with rosemary ice cream   
- Our strawberries with whipped 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