

MENU DEL LLAC

APPETIZER

FIRST COURSE

Beetroot and cherry gazpacho with scallop, herring and pickled vegetables    SO₂ 

Shredded salt cod salad with white beans and Molí de la Vall olive oil  SO₂

Garden Tomato Salad with Ceviche Dressing  

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€) 

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

Selection of Pallars cheeses (+3€)   SO₂

French toast   

Lemon and mint granita with Catalan cream foam  

Chocolate coulant with hazelnut 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

KMO MENU

APPETIZER

STARTERS

- Beetroot and cherry gazpacho with scallop, herring and pickled vegetables   SO₂ 
- Catalan salt cod salad with white beans and olive oil from Molí de la Vall  SO₂
- Garden tomato salad, ceviche-style  

SECOND COURSE

- River trout in tempura with fennel and apple salad   

THIRD COURSE

- Slow-cooked tender beef with sweet potato SO₂ 

PRE-DESSERT

- Our strawberries with cream 

DESSERT

- (Torrija) French toast   

PRICE: 50,00€ (VAT included)

Drinks not included

* This is a seasonal menu. Some dishes may vary according to the availability of seasonal produce.

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