

AUTUMN MENU

Before you start, we invite you to enjoy an aperitif and our welcome cocktail.

Small bites

XL Gilda with girella   	€3 each
Croquette of the day   	€3 each
Tou de Tíllers and chistorra bun   	€5 each
Foie gras brioche  	€12 for 2
with chestnut cream and pickled grapes	
Lamb taco	€3 each
with sheep's cheese and pipián	

Cold starters

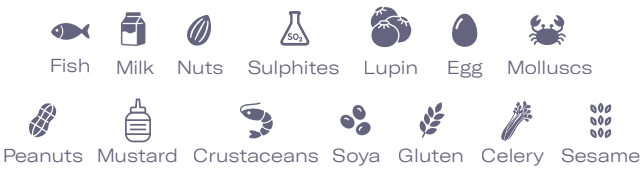
Cured mackerel    	€12
cucumber, persimmon, burrata and almond cream	
Pallars blue cheese and endive  	€13
with pear	
River trout 	€15
quince aioli and spinach	
Sweet potato tatin  	€15
Iberian pork jowl and orange	

Hot starters

Cal Rovira sobrasada with Montsec honey	€19
Slow-cooked egg  	€11
with potato and truffle	
Snails “a la llauna”	€18

Selection of breads with EVOO €5 per person

If you have any allergies or intolerances, please inform a member of our team.
Some side dishes may contain allergens.



Fish

Cod pil-pil 	€20
Jerusalem artichoke purée and brown butter	
Grilled prawns 	€32
6 pieces	
XL sardines 	€17
Santa Pau beans and onion pil-pil	

Meat

Slow-cooked veal 	€22
sweet potato purée	
Catalan-style pig's trotter 	€16
whole and deboned	
Duck leg	€21
pickled mushrooms and figs	
Lamb shoulder  	€24
potato parmentier and sesame	
Pallars veal T-bone steak	€49
with garnish · 600 g	

Rice

Lake Rice 	€24 /per person
(Minimum 2 people)	

Desserts

Chestnut and chocolate tart   	€9
coffee ice cream	
Tou de Tillers cream  	€8
figs, crumble and meringue	
Coconut panna cotta 	€8,5
passion fruit coulis and mango ice cream	
Rum and sweet potato brioche    	€9
syrup	
Persimmon and aromatic herbs  	€7,5
Apple, butter and caramel   	€8
Madagascan vanilla	

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Fish



Milk



Nuts



Sulphites



Lupin



Egg



Molluscs



Peanuts



Mustard



Crustaceans



Soya



Gluten



Celery



Sesame