



10/04/2021

OUR GASTRONOMIC PROPOSAL

FIRST

Avocado salad with tomato, tuna belly and spring onion
Sea snails with olive oil caviar
Xató of the Pyrenees
Carrot cream with vegetable chips
Steamed mussels with citrus
Garlic shrimp casserole
Fresh pasta carbonara
Prado chicken and ham croquettes
Timbale d'Escalivada with melted Meranges cheese
Onion soup au gratin with Cal Grauet egg
Chickpea stew with capiopota
Trinxat de la Cerdanya with bacon and sausage
(ask for your vegan version)

WITH SUPPLEMENT de 5,00 €

Duck Mi-cuit with toast and blackberry coulis
Xicoias of the Pyrenees
with slices of Iberian ham and mustard bread

SECONDS

Lord's rice
Moli de Ger cheese omelette
Baked duck confit with pears
Fish Zarzuela
Our homemade cannelloni au gratin
Cod with honey with tomato sauce
Burger with candied onions and Puigpedrós
Grilled pork trotters with quince alioli
Low loin of veal with potatoes
Braised beef rib with artichokes
Rabbit stew with onion

WITH SUPPLEMENT de 5,00 €

Grilled squid with Trinxat de la Cerdanya

WITH SUPPLEMENT de 10,00 €

Lobster broth rice with artichokes

Grilled sole with fennel butter

Grilled Girona beef entrecote

WITH SUPPLEMENT de 15,00 €

Grilled beef tenderloin

DESSERTS

Kiwi carpaccio with chocolate ice cream

Fresh cheese with walnuts and green apple ice cream

Crepe filled with apple with cream and chocolate

Catalan cream with rolled waffles

Our cottage cheese with honey

Homemade flan

Gypsy arm with chocolate and cream

Fritters filled with honey and cottage cheese

Vanilla, chocolate, coconut or strawberry ice cream

Lemon, mandarin or passion fruit sorbet

Choose the proposal that you like it!!!!

21,00 € (Included in adult half-board)

Aperitif + First + Seconds + Desserts

Aperitif+ First or Seconds + Dessert - 15,50 €



* Prices with VAT included. Little bottle of water, a glass of wine, beer or refresh included
Garden service + 10%