

CARTE

STARTERS TO SHARE

<i>Homemade croquettes assortment</i> (Spinach with goat cheese, chicken, blood sausage, mushrooms)	12 €
<i>Iberic ham with flat bread and tomato</i>	18 €
<i>Cheeses assortment from Girona</i>	16 €
<i>Red prawn carpaccio</i>	16 €
<i>Foie micuit with strawberry tree and Macallan whisky</i> (Strawberry tree cultivated and collected from our ecological garden)	18 €

STARTERS

<i>Pumpkin cream with chestnut reduction</i> (Pumpkin grown and harvested in our organic garden)	12 €
<i>Green salad with scallops and pistachios vinagrette</i>	16 €
<i>Tagliatelle with "rossinyols" (mushrooms), chicken and Pedro Ximénez</i>	14 €
<i>Grilled vegetables</i> (Variety of vegetables harvested in our organic garden and according to season)	12 €

MAIN COURSES

<i>Cabbage stuffed with beans of "ganxet" and iberic pancetta cubes</i> (Our version of one of the traditional dishes of the Alt Empordà)	16 €
<i>Wild boar stew with mushrooms and chestnuts</i>	18 €
<i>Shoulder blade of lamb with vegetables couscous</i>	22 €
<i>Veal filet with parmentier of potatoes and Oporto sauce</i>	25 €
<i>Veal of Girona with parmentier of sweet potato</i>	19 €
<i>Monkfish filet with seafood "suquet" (fish broths)</i>	23 €
<i>Cuttlefish with rice and black sausage sauce</i>	18 €
<i>Cod loin with ratatouille</i>	20 €

CLASSICS OF OUR CUISINE

<i>Egg of Mas Falgarona with potato cream and truffle</i>	12 €
<i>Grilled octopus with mashed "pimentón de la Vera"</i>	18 €
<i>Rice with lobster (mín. 2 pers. on request)</i>	36 €/person
<i>Pickled tuna on a bed of candied potato</i>	20 €

DESSERTS

<i>Chocolate coulant with olive oil ice cream (Made with "Chocolat d'origine unique Saint Domingue")</i>	9,50 €
<i>Foam sweet cheese from Empordà with fruits (Curd of Mas de Marcé Farm in Siurana del Ampurdán)</i>	9,50 €
<i>Banana flambé with fried milk and ice cream</i>	9,50 €
<i>Apple tatin with "Ratafia" caramel and english cream</i>	9,50 €
<i>Cheesecake with blueberries</i>	8,50 €
<i>Khaki mash with vanilla ice cream and almond biscuit</i>	9,50 €
<i>Assortment of ice creams and sorbets</i>	8,50 €

HOPEFULLY...

<i>Rice pudding (Rice from Pals and fresh sheep milk)</i>	10 €
<i>Cheese crème caramel (Puigpedrós de la Cerdània cheese and fresh eggs from our hens)</i>	10 €
<i>Baked apple (Native apple of Alt Ampurdán)</i>	8,50 €

La Falgarona restaurant prepares a menu which aims to put high-quality and local product at its heart. A selection of fruits and vegetables grow in our organic garden providing the foundations of our food that our chef prepares with modern touches. The other products are fresh in the area, and that is why the dishes may vary depending on the season.