

STARTERS

Assortment of homemade vegetarian croquettes	12 €
Mas Falgarona egg cooked at low temperature with truffled potato foam and bouquet of peas with thyme	12 €
Duck ravioli with pears, truffle sauce and cubes of foie poêlée	18 €
Sweet potato and leek cream with white Martini and beefsteak fungus	14 €
Pumpkin carpaccio with sunflower seeds and tender lettuce	12 €
Assortment of artisan cheeses from Catalonia paired with quince jelly and caramelised walnuts ...	19,50 €
Grilled vegetables	13 €
Plate of Iberian shoulder ham	18 €
Catalan Coca bread with tomato and extra Virgen olive oil	5 €

RICE

Empordà fish rice with prawns from the coast (min. 2 pers.)	24 €
Asparagus and mushrooms risotto (min. 2 pers.).....	19 €

MAIN COURSES

Longline hake with "trinxat" base (potato and cabbage) and mushrooms sauce	23 €
Salmon with pumpkin purée à la vanilla, tangerine gelée and sautéed carrot	25 €
Grilled octopus with parmentier de la Vera pepper and garlic chips.....	25 €
Girona beef fillet with morels sauce (mushrooms), potato parmentier and glazed baby onions.....	29 €
Our duck breast with Oporto sauce and gnocchis	23 €
Roast beef marinated with rosemary oil, tartar sauce and baked potato	22 €

DESSERTS

Chocolate coulant made with Chocolat <i>d'origine unique Saint Domingue</i> with Madagascar vanilla ice cream.....	8 €
Vanilla "Crème Brulée" with raspberries and their sorbet	8 €
"Recuit de drap" sheep's cheese from "Mas Marcè" farm with honey crystals and red berries.....	9 €
Sorbets and ice cream.....	8 €
"Menjar blanc" with coconut ice-cream (almond soup with sponge cake)	8 €
The daily creation of our chef	8 €