

STARTERS

Assortment of homemade vegetarian croquettes.....	12 €
Mas Falgarona egg cooked at low temperature with truffled potato foam and bouquet of peas with thyme	14 €
Cauliflower cream with duck ham and walnuts	14 €
Beetroot carpaccio with lemon vinaigrette, peppers and tender sprouts	13 €
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"Calçots" wrapped in seaweed, romesco and shrimps' carpaccio	19 €
Assortment of artisan cheeses from Catalonia.....	19,50 €
Grilled vegetables	15 €
Plate of Iberian shoulder ham	19,50 €
Catalan Coca bread with tomato and extra Virgen olive oil	5 €
Roasted lamb ravioli with Portobello mushroom and rosemary consommé	19 €

RICE

Empordà fish rice with prawns from the coast (min. 2 pers.)	26 €
Asparagus and mushrooms risotto (min. 2 pers.).....	22 €

MAIN COURSES

Longline hake with clam sauce, creamy Perona beans and steamed lemon potatoes.....	29 €
Salmon with hot lemon foam and pickles.....	25 €
Grilled octopus with parmentier de la Vera pepper and garlic chips.....	28 €
Girona beef fillet with Ratafia sauce and artichoke textures	33 €
Duck breast with Port sauce, sautéed pears with vanilla and hazelnut crumble	24 €
Roast beef marinated with rosemary oil, tartar sauce and baked potato	24 €
Glazed pork ribs with cherry sauce.....	24 €

DESSERTS

Chocolate coulant made with <i>Chocolat d'origine unique Saint Domingue</i> with Madagascar vanilla ice cream.....	9,50 €
Strawberry infusion with mascarpone ice cream and Empordà red wine granita	9 €
Cherry clafoutis with cream ice cream.....	9 €
Orange blossom creme brulee with mandarin sorbet	9,50 €
Greek yogurt foam with red fruit coulis	8,50 €