




MENU DEL LLAC

APPETIZER

FIRST COURSE

Escalivada with romesco, coast sardine and "coca" bread   

Balfegó tuna tataki with basil pesto,
tapenada and cherry tomatoes   

Grilled octopus, parmentier, smoked paprika and arugula    

Duck canellonis in bechamel and local cheese  

Salmorejo with quail egg, crispy iberian and black olive powder  

"A la llauna" snails ALLERGEN FREE

MAIN COURSE

Seafood paella    

Ternasco lamb, mortar potato, mushrooms and demi-glace ALLERGEN FREE

Grilled Pyrenees trout with parsnip cream and pickled turnips  

Cod fish with sweet and sour pisto, aioli and crunchy pine nuts    

Bastús grilled sirloin with asparagus and herbs butter (+6€) 

Duck magret with beetroot and candied cherries 

DESSERT

Thyme jelly with fresh red berries ALLERGEN FREE

Chocolat "Buñuelos" and vanilla ice cream    

Cottage cheese cake with honey and orange and crunchy nuts    

Crème brulée *Torrija* with vanilla ice cream  

PRICE: 35,00€ (VAT included)

Beverages not included

If you have an allergy or intolerance please notify the waiter.
Garnish may contain traces of any type of allergen.



NUTS



CELERY



LUPINS



GLUTEN



EGG



MOLLUSCS



SHELLFISH



MILK



FISH



SOY



SULPHITES



PEANUTS



SESAME



MUSTARD