

MENU DEL LLAC

APPETIZER

FIRST COURSE

Coastal sardine, marinated eggplant, radish and sesame chantilly 

Pumpkin delight, nightingales, cottage cheese and truffle 

Grilled octopus, parmentier, smoked paprika and arugula 

Duck canellonis in bechamel and local cheese 

Ajoblanco, roots, blue cheese and walnuts 

“A la llauna” snails ALLERGEN FREE

MAIN COURSE

Seafood paella 

Ternasco with 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

Pina colada textures 

Chocolate coulant, pistachio cream and cassis ice cream 

Cottage cheese cake with honey and orange and crunchy nuts 

Tupí mousse, candied figs in red wine and *carquinyolis* 

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