

MENU DEL LLAC

APPETIZER

FIRST COURSE

Coastal sardine, marinated eggplant, radish and sesame chantilly 

Pumpkin delight, chanterelles, cottage cheese and truffle 

Grilled octopus, parmentier, red pepper and arugula 

Duck canellonis in bechamel and local cheese 

“A la llauna” snails ALLERGEN FREE

Escudella pallaresa (traditional meat stew) 


MAIN COURSE

Seafood paella 

Lamb knuckle with mortar potato and demi-glace 

Grilled Pyrenees trout with bacon, candied salsify and wine sauce 

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

Bastús grilled sirloin with asparagus and herbs butter
and Café de Paris sauce (+6€) 

Candied duck leg with sweet potato and cherries 

DESSERT

Pina colada textures 

Bread with oil, chocolate and salt 

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