

MENU DEL LLAC

APPETIZER

FIRST COURSE

Coastal sardine, marinated eggplant, radish and sesame Chantilly     

Jerusalem artichoke cream, cottage cheese, truffle and Iberian salt 

Grilled octopus, parmentier, red pepper and arugula  

Cheese fondue with garnishes   

“A la llauna” snails ALLERGEN FREE

Escudella pallaresa (traditional meat stew)  

MAIN COURSE

Paella with boletus mushrooms and foie gras  

Lamb round with mortar potato and demi-glace 

Grilled Pyrenees trout with its caviar and Asian vegetables  

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

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

Candied duck leg with sweet potato and cherries   

Oxtail with wine sauce and pumpkin cream   

DESSERT

Pina colada textures 

Bread with oil, chocolate and salt  

Cottage cheese cake with honey and orange and crunchy nuts    

Tarte tatin with thyme ice cream and candied pistachios   

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