

MENU DEL LLAC

APPETIZER

FIRST COURSE

Gilda Terradets (pickled mackerel and olive spherification)  

Lasagne with ceps mushrooms and truffle   



Prawn carpaccio, mushroom duxelle, and ponzu caramel   

Artichoke hearts, tempura girella, green sauce, allioli, and hazelnuts  

Sautéed snails ALLERGEN FREE

Escudella pallaresa (traditional meat stew)  

MAIN COURSE

Lobster paella (+14€) *minimum 2 people  

Roast lamb with mashed potatoes and mushrooms 

Grilled Pyrenean trout with fennel salad and dates  

Cod with pea cream, allioli, and crispy leek   

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

Veal cheek with sweet potato and sautéed chestnuts   

DESSERT

Pina colada textures  

Chocolate coulant with Cassís ice cream    

Milk curd with walnut crumble and mandarin sorbet    

Pistachio cheesecake with chocolate ganache and mixed berries    

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