

In our restaurant, we take pride in offering dishes made with the highest quality ingredients, sourced from family-owned businesses and artisans located within 100 km. We prioritize local and organic farming, and we use seasonal foods, ensuring the freshness and authentic flavor of each dish. Additionally, we avoid the use of GMOs to preserve the natural quality of our dishes. All the fish we serve has been sustainably caught, respecting the balance of our seas. We love cooking, but even more, we enjoy connecting our diners with the stories of the producers who make our cuisine and this menu possible.



Tapies

• AUTUMN 2024 •



VERMOUTH IZAGUIRRE
7

BLOODY MARY
8

BELLINI
10

DRY MARTINI
10

TÍO PEPE*
5

JUVE & CAMPS RESERVA FAMILIA*
7

MOËT & CHANDON*
10

* By the glass

TO SHARE

Foie-gras terrine served with quince jelly	22
Iberian ham	24
Prawns in American sauce	14.50

STARTERS

Spinach Catalan style	13
Puigcerdà pear salad with lluna blava cheese and walnuts	15
Smoked aubergine carpaccio with pomegranate, cheese and hazelnuts	15
Mandarin and dill salad served with Catalan Mozzarella	15
Chestnut cream with crunchy bread crumbs	12
Trinxat de cerdanya with bacon	14

RICE, EGGS AND PASTA

Sauteed wild mushrooms and egg yolk	18
Mountain rice Joanet de Castelbó style	19
Macaroni with creamed ceps	15

FOIE-GRAS**IBERIAN HAM****PRAWNS****SPINACHS****PEARS****AUBERGINES****MANDARINS****CHESTNUT****BACON****MUSHROOMS****MOUNTAIN RICE****MACARONI****MAIN DISHES**

Monkfish tail served with roasted golden potatoes	25	MONKFISH
Grilled sole **	30	SOLE
Sea bass loin with chickpeas from l'anoia and dried tomatoes **	32	SEA BASS
Duck magret with orange sauce **	26	MAGRET
Veal fricandó from Massot Farm served with fairy-ring mushrooms	23	VEAL
Beef sirloin steak with coral-fungi, mushrooms, spinach and foie-gras **	32	BEEF SIRLOIN

SIDE DISHES

Baby potatoes confit with rosemary and yoghurt ** /	5
Mashed potatoes ** / sautéed vegetables ** /	
Piquillo peppers ** / Green salad **	

CHEESES AND DESSERTS

Alt Urgell cheese selection trolley	16	CHEESES
Red fruits pavlova	10	RED FRUITS
Cheesecake with pistachios	10	CHEESE
Coulant au chocolat with ice cream	10	CHOCOLAT
Pear puff pastry with cream	10	PEARS
Sorbets and ice creams	8	

Allergen list available upon request.

One side dish included for every course with that symbol **