

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:

Cheeses and Dairy

Cooperativa del Cadí - La Seu d'Urgell, Lleida
La Reula - Figols d'Organyà, Lleida
Formatges l'Abadessa - La Seu d'Urgell, Lleida
Castell Llebre - Peramola, Lleida
Cal Majuba - La Seu d'Urgell
Formatgeria Serrat Gros - Josa de Cadí, Lleida

Fruits, vegetables, mushrooms and legumes

Natura Bolets - Montferrer, Lleida

Dried Fruits

Fruits secs Torra - Jorba

Oil and olives

Migjorn – Valls de Torroella
Cooperativa del Albi - L'Albi, Lleida

Pastas, rice and cereals

Kensho - L'Ampolla, Tarragona
La Moianesa - Moià, Barcelona

Breads and Flours

L'Obrador d'en Toni – La Seu d'Urgell

Meats and Sausages

Conils de Canemar - Bellestar
Massot - Torre-Serona, Lleida
Cal Mitjana - La Seu d'Urgell, Lleida

Poultry and Eggs

Ànecs dels Pirineus - Bescanó



• AUTUMN 2025 •



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 Ossera plum jam | 22 |
| 100% Iberian Acorn-fed Ham, Aurelio Castro y González, Guijuelo | 32 |
| Garlic prawns | 14 |

STARTERS

| | |
|--|----|
| Tomato salad with Tuna | 14 |
| Beetroot carpaccio with fresh cheese and walnuts | 14 |
| Stuffed Piquillo Peppers with capon | 16 |
| Cold almond soup with smoked trout | 14 |
| Vegetable caponata with white sausage | 13 |
| Shrimp with bacon | 19 |

RICE, EGGS AND PASTA

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|--|----|
| Creamed macaroni and morels | 14 |
| Mountain rice Joanet de Castelbó style | 19 |
| Peas cream soup with poached egg | 13 |
| Scrambled eggs with mushrooms (Subject to the availability of fresh mushrooms) | 17 |

FOIE-GRAS**HAM****PRAWNS****TOMATO****BEETROOT****PEPPERS****ALMOND****VEGETABLE****SHRIMP****MACARONI****MOUNTAIN RICE****PEAS****MUSHROOMS****MAIN DISHES**

| | | |
|---|----|----------|
| Grilled sole ** | 30 | SOLE |
| Steamed sea bass with julienned vegetables and virgin olive oil** | 32 | SEA BASS |
| Hake a la donostiarra | 27 | HAKE |
| Lamb ribs with quince aioli | 24 | LAMB |
| Duck breast with cherries ** | 26 | MAGRET |
| Veal rib Milanese | 23 | VEAL RIB |
| Beef tenderloin with mushrooms, spinach and foie gras | 32 | BEEF |

SIDE DISHES

| | |
|---|---|
| Candied baby potatoes with yogurt and mint** / Potato straws** / sautéed vegetables ** / Piquillo peppers ** / Green salad ** | 5 |
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CHEESES AND DESSERTS

| | | |
|---|----|------------------------|
| Alt Urgell cheese selection trolley | 16 | CHEESES |
| Red fruits pavlova | 10 | RED FRUITS |
| Vanilla Crème brûlée | 10 | VANILLA |
| Strawberries with cream from La Reula | 10 | STRAWBERRIES |
| Cream yogurt ice cream from La Reula with honey and walnuts | 10 | CREAM YOGURT |
| Sorbets and ice creams | 8 | SORBETS AND ICE CREAMS |