

SET MENU

TABLE OF ALLERGENS (10/October/2019)

The table of allergens is obtained from the information provided by the suppliers of each ingredient. The composition of our dishes is subject to modifications, ALWAYS maintaining the allergen table updated. Do not hesitate to ask for it at each visit

- This allergen is NOT present in the composition of the dish
- This allergen IS present in the composition of the dish
- \* May contain traces of gluten

GLUTEN	CRUSTACEANS	EGGS	FISH	LUPINS	SOY	MILK	NUTS	MUSTARD	PEANUTS	SESAME	SULPHITES	CELERY	MOLLUSCS

STARTERS	Dish	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPINS	SOY	MILK	NUTS	MUSTARD	PEANUTS	SESAME	SULPHITES	CELERY	MOLLUSCS	
	Fresh mozzarella bocconcini with tomato and balsamic of figs	*														
	Warm salad of autumn fruits with goat's cheese shavings	*														
	Salad with orange, pomegranate and cod shavings	*														
	Pasta salad															
	Russian salad	*														
	Casarecce (typical pasta from Sicily) with Genovese pesto															
	Chinese noodles sautéed with vegetables and a spicy touch															
	Pumpkin cream with orange, coconut milk and cardamom	*														
	Assortment of steamed vegetables	*														
	Fried eggs and chips with chistorra from can Bosch															
	Bacon, onion and mushrooms quiche															
	Slow-cooked grandma's lentils	*														
	Vegetable pie with soft gorgonzola sauce	*														
	Cabbage and potatoes "trinxat" (minced) with crunchy ham	*														
Celebration cannelloni with mushroom sauce																

MAIN COURSES	Dish	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPINS	SOY	MILK	NUTS	MUSTARD	PEANUTS	SESAME	SULPHITES	CELERY	MOLLUSCS	
	Grilled common dab with vegetables	*														
	Cod in tempura with oriental noodles															
	Squid rings in batter															
	Roast pork cheek terrine															
	Charcoal-grilled loin of pork pickled in brine with mushrooms & pumpkin	*														
	Botifarra (large Catalan pork sausage) from Vilablareix with haricot beans	*														
	Charcoal-grilled pork slice															
	Charcoal-grilled veal meat															
	Charcoal-grilled chicken brochette															
	Pork Cordon Bleu															
	Duck with pears in the style of cooks of Sils	*														
	Paella (Thursdays only)	*														
	Charcoal-grilled magret of duck with pear preserve and a drop of red wine +4.00€	*														
	Charcoal-grilled veal entrecôte +4.00€															
Grilled squid on bed of tiny vegetables +4.00€																
Grilled salmon with escalivada (roast vegetables) +4.00€	*															

DESSERTS	Dish	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPINS	SOY	MILK	NUTS	MUSTARD	PEANUTS	SESAME	SULPHITES	CELERY	MOLLUSCS	
	Milk curd with honey	*														
	Home-made coffee crème caramel	*														
	Creamy yogurt with jam and biscuit															
	Home-made cheesecake	*														
	Apple cake															
	Carrot cake with cheese cream sauce															
	Fruit in season	*														
	Nun's puffs with moscatel															
	Quince preserve with fresh cheese	*														
	Panna cotta with red berries															
	Tiramisu with rum Pujol															
	Stracciatella cream															
	Chocolate mousse															
	Ice cream goblet	*														
	Carpaccio of pineapple with exotic ice cream	*														
	Orange brûlée Catalan style															
	Chocolate coulant with vanilla ice cream +3.00€															

\*Some of the dishes contain gluten only in their garnishes and sauces. In case of any allergy, please inform the waiting staff, so that we are able to adapt to every need. Thank you!