

## RESTAURANTE FONTANÉ

### STARTERS

Codfish Fritters €3.5 (per piece)

Vegetable salad from our Mas Marroch vegetable garden and mountain sprouts, with Ermesenda cheese cream, pickled mountain fruits, confit tomato, flowers, and fresh herbs. €18

Pork campaign pâté with foie gras, served with tender sprout salad and toasted bread. €18

Marinated sardine terrine with roasted pepper, shallot vinaigrette with Chardonnay, olive juice, and tender sprout salad with pickles. €22

Pig's trotter carpaccio with boletus edulis vinaigrette, Santa Pau beans, seasonal mushrooms, pine nuts, potatoes, and pig's trotter stew. €17

Pickled quail with beans and vegetables from our Mas Marroch vegetable garden. €21

Salted codfish "Esqueixada," with Aloreña, Cornicabra, Córdoba, Kalamata olives, tomato, and extra virgin olive oil. €19

### SOUPS

Black sausage "escudella" with meatball/pilota with perol and baby broad beans. €16

### FISH DISHES

Marinated and grilled Monkfish "Suquet," with semi-dried tomato, black olives, orange, and pine nuts. €29

Confit cod fillet with samfaina (Catalan ratatouille) and tender garlic mousse. €22

### RICE AND PASTA

Rice casserole with pork ribs, sausage, small cuttlefishes, and asparagus. €22

Poularde stuffed cannelloni with low-temperature cooked poularde breast. €24  
Cardinal's Macaroni. Macaroni terrine with Bolognese sauce and béchamel,  
gratinated. €19

#### MEATS

Niu. Stew of cod tripe, pigeon, sausages, and blood sausage. €30  
Girona beef fillet with beef sauce, morel cream, and vegetables. €35  
Meatballs with mushrooms, served with mashed potatoes. €19  
Warm duck terrine with liver sauce, pears, and walnuts. €20

#### DESSERTS

Ratafia Countess. Ratafia reduction, walnuts, and chocolate. €12  
Musician's dessert/ nuts and dried fruits. Hazelnut sponge cake and praline,  
creamy almond ice cream, raisins, prunes, and dried apricots. €12  
Catalan cream flavored with cinnamon and lemon. Purée, ice cream, and baked  
apple foam. €12  
Strawberries with cream. Strawberry sauce, whipped cream, strawberry sorbet,  
fresh strawberries, forest strawberries, and icing sugar. €12  
Milk curd with honey. Fonteta's "de drap" recuit, honey, loquats, and honey  
crunch. €12  
Chocolate, bread, oil, and salt. Chocolate brownie with olive oil, crunchy  
bread, chocolate ice cream, oil, and salt. €12

#### BREAD

Pages bread  
Crystal bread  
Hanging tomato  
Extra virgin olive oil  
€3.5