

ESP. R.

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 fried potatoes, seasonal mushrooms 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

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SOUPS

Black sausage “escudella” with meatball and beans. €16

FISH DISHES

Marinated and grilled red scorpion fish “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 stew with pork ribs, sausage, baby cuttlefish, and asparagus. €22

Poullarde stuffed cannellone with low-temperature cooked poullarde breast. €24

Cardinal’s Macaroni. Macaroni gratin terrine with Bolognese sauce and béchamel. €19

MEATS

Niu. Stew of cod tripe, pigeon, sausages, and black sausage. €30

Girona beef fillet with beef sauce, seasonal mushroom cream, and vegetables. €35

Meatballs with mushrooms, served with mashed potatoes. €19

Warm duck terrine with liver sauce, pears, and walnuts. €20

E.A.F.

DESSERTS

“Pijama” dessert, with peach sorbet, pineapple, raspberries, and
caramel sauce. 14€

Profiteroles with cream. Chocolate ice cream, hot chocolate sauce,
and cocoa nibs. 14€

Musician’s dessert. Hazelnut sponge cake, hazelnut praline, creamy
almond ice cream, raisins, prunes, and dried apricots. €14

Catalan cream flavored with cinnamon and lemon. Purée, ice cream,
and baked apple foam. €14

Milk curd with honey. Fonteta’s recuit de drap (milk curd),
honey, apricots, and honey crunch. €14

Chocolate, bread, oil and salt. Chocolate brownie with olive oil,
crunchy bread, chocolate ice cream, oil and salt. €14

BREAD

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