

E.R.G.

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

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

SOUPS

Black sausage casserole with catalan "pilota" and pickled vegetables. €16

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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

Poularde stuffed cannellone with low-temperature cooked poularde breast. €24

Fontané Macaroni. Gratinated macaroni terrine with Bolognese and béchamel sauce. €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

Girona veal "capipota" with fries and chickpeas. €19

Lamb with "Coca de Escalivada". Lamb neck stew, glazed lamb sweetbreads, slow-cooked suckling lamb rib, lamb sauce, parsley oil with piparra peppers on a mille-feuille with escalivada. €22

"Fricandó" of flat iron beef, mushroom stew with bone marrow and pickled vegetables. €21

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

E.S.F.

DESSERTS

Strawberries and cream, strawberry sauce, cream, strawberry granita, strawberries, wild strawberries and icing sugar €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

Mel and mató with apricots. "Mató de drap de Fonteta" our Esperit Roca honey, apricots and honey crisp. € 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