

E.A.F.

STARTERS

Codfish fritter €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. €19

Pork campaign pâté with foie gras, served with tender sprout salad and toasted bread. €19

Mashed potatoes with truffle, mushrooms and roasted pork jowl. €24

Pig's trotter carpaccio with boletus edulis vinaigrette, Santa Pau beans, seasonal mushrooms, pine nuts, potatoes, and salad of tender greens. €18

Salted codfish "Esqueixada," with Aloreña, Cornicabra, Córdoba, Kalamata olives, tomato, and extra virgin olive oil. €21

SOUPS

Black sausage casserole with catalan "pilota" and pickled vegetables. €18



FISH DISHES

Marinated and grilled red scorpion fish "Suquet," with semi-dried tomato, black olives, orange, and pine nuts. €32

Confit cod fillet with "*samfaina*" (Catalan ratatouille) and tender garlic mousse. €26

"Brutesca"-style stuffed squid, with ink sauce and spinach €34

RICE AND PASTA

Rice stew with pork ribs, sausage, baby cuttlefish, and asparagus. €23

Poularde stuffed cannellone with low-temperature cooked poularde breast. €25

Fontané Macaroni.

Gratinated macaroni terrine with Bolognese and béchamel sauce. €21

MEATS

"*Niu*." Stew of cod tripe, pigeon, sausages, and black sausage. €31

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

Girona veal "capiota" with fries and chickpeas. €20

Partridge with cabbage. Confit breast, tarragon foam, crispy kale, and Brussels sprouts. €22

"Fricandó" of flat iron beef, mushroom stew with bone marrow and pickled vegetables. €23

Warm goose terrine with foie gras, liver sauce, pears, and walnuts. €25



DESSERTS

Sponge cake with ratafia, biscuit crumbs, fried almonds, rosemary jelly, ratafia reduction, and nougat ice cream. €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 candied figs. "Mató de drap de Fonteta", honey, candied figs and honey crisps. € 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