

# FESTIVE SET MENU

## TABLE OF ALLERGENS (21/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	
	Goat cheese salad with quince preserve, nuts and raspberry vinaigrette	■							■	■			■			
	Parmesan and ham salad with sun-dried tomatoes	✳							■				■			
	Escarole salad with orange, pomegranate and cod shavings	✳			■								■			
	Beef carpaccio with Parmesan cheese, rocket salad and mustard vinaigrette	✳							■		■		■			
	Calçots in crispy tempura and its sauce	■							■	■			■			
	Grilled courgette & pumpkin with king trumpet mushrooms and goat cheese shavings	✳							■							
	Chicken, foie gras and truffle cannelloni with its gravy	■		■					■							
	Fried eggs and chips with ham shavings	■		■												
	Iberian ham croquettes	■		■					■							
	Cream of green asparagus with prawns and "La Fageda" yoghurt sauce	✳	■						■							
	Grilled razor clams with garlic and parsley	✳													■	
	Potatoes from Olot	■		■					■							
	Pappardelle with mushroom sauce	■		■					■							

MAIN COURSES	Dish	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPINS	SOY	MILK	NUTS	MUSTARD	PEANUTS	SESAME	SULPHITES	CELERY	MOLLUSCS	
	Grilled hake fillet with sauteed calçots & pumpkin	✳			■											
	Grilled cod with toast, tomato & "llonganissa" (Catalan dry-cured pork sausage) tartare	■			■											
	Stewed meatballs with mushrooms	■		■									■			
	Roasted pork tenderloin with its potatoes	■											■	■		
	Sea and mountain of chicken and prawns	■	■							■			■			
	Charcoal-grilled pig's trotters with garlic and parsley	■														
	Charcoal-grilled churrasco	■														
	Beef burger (200g) with hot Monterey Jack cheese and mango chutney	■							■							
	Charcoal-grilled sliced pork cheek	■														
	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€	■								■			■		■	
	Rice with fish and shellfish stock fishermen's style +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	✳							■							
	Coffee crème caramel	✳		■				■								
	Cheesecake	■		■				■								
	Carrot cake with cheese cream sauce	■		■				■								
	Apple cake	■		■				■								
	Panna cotta	■		■				■								
	Orange brûlée Catalan style	■		■				■								
	"Catalanet" (nougat ice cream with ratafia)	■		■				■	■				■			
	Coffee ice cream with a drop of Baileys	✳		■				■								
	Tiramisu with rum Pujol	■		■				■								
	Cream Vienneta with hot chocolate sauce	✳		■				■	■							
	Pineapple carpaccio with «mojito» sorbet	✳		■				■								
	Fruit in season	✳														
	Chocolate coulant with vanilla ice cream +3,00€	■		■				■	■							
	Irish coffee +3,50€	✳							■							

\*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!