
CARTA

Mountain and sea sailing with olives bread toast (for 2 people)

Sobrassada (cured pork sausage with paprika) and honeycomb, bread with tomato (for 2 people)

Chicken and ham croquettes (2 units)

Palamós prawn in salt (D/M)

Potatoes cake with preserved leek with pork belly

The Ganxet white beans stewed with cod tripe, spinach and blood sausage

Beef tartar, cold potato salad, citric

Fried egg, mashed potatoes, black truffle and pork belly

Rice of mushrooms, wood pigeon and black truffle

Stuffed artichoke with del perol sausage

Traditional cannelloni, apple, celery and radish salad

Cal Rovira suckling pig with cabbage and potatoes *trinxat*, cabbage, onion and orange salad (for 2 or 3 people)

Cal Rovira grill pullet with roast Catalan with apples, pine nuts, plums, and Catalan sausages (for 2 or 3 people)

Roasted deer with fine herbs, chestnut, small onions and black truffle

Duck —from Miquel of Cal Andaló— in different ways: *confit* and roasted with black and white turnips (for 2 or 3 people)

Charcoal-grilled beef chop, *piquillo* peppers and French fries (for 2 or 3 people)

Stew hare at wine

Fishes from Palamós market (D/M)

Cheese with apple

Paula: burned crème Brule with cocoa sorbet

Flam (caramel custard) with lemon sorbet and cream

Ariadna: cheesecake with vanilla, red fruits and yogurt sorbet

Apple cake with vanilla ice-cream

Guifré: classical chocolate cake, cocoa sauce, passion fruit and vanilla ice-cream

