
MENU

A *gaspatxo* glass

Pate *en croûte*

Warm *Sobrassada* with honeycomb and bread with tomatoes

Ham and chicken croquette (2 units)

Crudités of the day salad

Garlic and thyme soup with poached egg and summer truffle

Yong pigeon and season mushrooms rice

Homemade cannelloni

Creamed courgette with courgette flower

Steak tartar with chickpeas crunch

Young female chicken from our farm house in different ways: roasted and with creamed truffles (2 o 3 persons)

Roasted pork belly from our farm house with fresh herbs salad (2 persons)

Galician T-bone steak with red peppers and French fries (2 persons)

Callos : tripe with loin and gut of cod

Deboned pig trotter, suckling veal sweetbreads made as Catalan sausage with mushrooms in season

Fish from Palamós market "*come il faut*"

Catalan cheese selection

Citrus

Flam (crème caramel) with two different cream

Plums and *frangipane*

Apple cake with vanilla ice cream

Ille flottant, chocolate, Tonka bean and coffee

