
MENU

Palamós prawns scalded, cold, with romesco

Pate en croute

Warm Sobrassada with honeycomb and bread with tomatoes

Ham and chicken croquette (2 units)

Steak tartar with foie and toast

Gardener soup with ham of the house and egg *pôche*

Yong pigeon and season mushrooms rice

Homemade cannelloni

White beans stuffed with spinach and blood sausage

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

Chocolate cake with species ice-cream

Apple cake with vanilla ice cream

Fig with *sangria*

