

SUMMER MENU

STARTERS

Pardina lentil salad with duck ham

Mixed leaf salad with fresh goat's cheese

Chilled melon and mint soup with cured ham and yoghurt ice cream

Traditional homemade roast cannelloni

Shredded salt cod salad with olive tapenade and garden onions

MAIN COURSES

Slow-cooked salmon with leek cream

Uroc pork ribs with barbecue sauce and skin-on fries

Roast free-range chicken with prunes and pine nuts

Grilled beef sirloin steak with homemade fries
(supplement €3.50)

Rabbit stew with meatballs

DESSERTS

Homemade crème caramel with Camprodon biscuits

Creamy yoghurt with red berries

Pineapple carpaccio with lemon sorbet

Two scoops of our homemade ice cream

Dessert of the day

Price: €31.90 VAT included

Includes bread, water and a glass of wine, beer or soft drink.

Tomato-rubbed coca bread supplement: €2.50.