

Aperitif

SELECTION OF MEDITERRANEAN OLIVES
LLONGANISSA COLD CUT WITH COCA CRISP BREAD WITH TOMATO

Starters

OUR DELICIOUS CROQUETTES
CONE OF SEASONAL VEGETABLES
COD BRANDADE WITH MINI-TOAST
OVEN-BAKED WILD MUSHROOM ASSORTMENT
SALAD OF TOMATOES FROM VALLÈS, OLIVE PASTE AND HAND-CRUSHED ONION

Main courses to choose

CANNELLONI FONDA EUROPA
GRILLED BABY SQUID WITH GARLIC AND PARSLEY
VEAL CHEEK WITH WILD MUSHROOMS AND A CATALAN PICADA
CUTTLEFISH WITH MEATBALLS AND PORK TROTTER
COD A LA LLAUNA (+5EUROS)
MONTSENY LAMB ROASTED WITH TWELVE HEADS OF GARLIC (+5EUROS)

Desserts to choose

CHEESECAKE
TRUFFLE GATEAU
TIRAMISÚ LOG

Cellar

GARNATXA BLANCA DE CAPÇANES
NEGRE COLLITA CELLER DE CAPÇANES
CAVA BRUT EXTRA PERLO
COUNTRY-STYLE BREAD & WATERS & COFFEES