

CELEBRATORY MENU 50€

WELCOME

SELECTION OF MEDITERRANEAN OLIVES
& CAVA BRUT EXTRA PERLO

STARTERS

OUR DELICIOUS CROQUETTES
CONE OF SEASONAL VEGETABLES
ROCK MUSSELS WITH A SPICY BRAVA SAUCE
OVEN-BAKED WILD MUSHROOM ASSORTMENT
OUR XATÓ WITH COD, ANCHOVY AND LENTEN OMELETTE

MAIN COURSES TO CHOOSE

CANNELLONI FONDA EUROPA
SPINACH CANNELLONI WITH RAISINS AND PINE NUTS
VEAL FRICASSEE WITH MUSHROOMS
FESTIVE ROASTED CHICKEN
CUTTLEFISH WITH MEATBALLS AND PORK TROTTER
GRILLED BABY SQUID WITH GARLIC AND PARSLEY
COD A LA LLAUNA WITH GANXET BEANS
MONTSENY LAMB ROASTED WITH TWELVE HEADS OF GARLIC

DESSERTS TO CHOOSE

CATALAN-STYLE CRÈME BRUÛLÉE
CINNAMON SEMIFREDDO
CHEESECAKE
TRUFFLE GATEAU
CHOCOLATE AND NOUGAT *TURRÓN* LOG
ORANGE DELIGHT
(FRESH ORANGE WITH NATURAL ORANGE SYRUP)

CELLAR

GARNATXA BLANCA DE CAPÇANES
NEGRE COLLITA DE CAPÇANES

COUNTRY-STYLE BREAD, WATERS & SOFT-DRINKS, COFFEES