

## To Share

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Acorn-fed <i>jamón ibérico</i> from Guijuelo knife-cut	25,50
Glass-bread with rubbed tomato	3,75
Cheeses and charcutier assortment from <i>la Cerdaña</i>	12,50
Foie gras mi-cuit handcrafted Puigcerda pear	16,50
Coca of smoked sardines with eggplant	13,00
Anchovies 00 from the Cantabria Sea ( <i>filet</i> )	3,00
Iberian <i>jamón</i> croquette ( <i>unit</i> )	2,75
Cod fritters ( <i>unit</i> )	2,75

## Starters

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Onion soup with poached egg	12,50
Artichoke cream with <i>jamón ibérico</i> shavings	13,25
Fresh green salad from Ger with tuna belly	11,50
<i>Trinxat de Cerdaña</i> with cabbage kale and foie grass medallion	14,50
Macaroni <i>al Cardenal</i> style (authentic recipe)	13,75
Meat cannelloni with truffled bechamel	14,50
Mountain rice with bio chicken and artichokes ( <i>25 min. preparation</i> )	20,50
Rice with Norway lobster and mini squids ( <i>25 min. preparation</i> )	22,50

## Meat and fish

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Sirloin knife-cut tartar steak with fried egg and butter	22,00
Aged beef tenderloin with foie and ceps cream	25,50
Grilled Friesian ribeye steak (1 Kg) matured 35 days ( <i>recommended 2 people</i> )	65,00
Hare Royal style with macerated vegetables	20,50
Grilled pork flank steak with apple marmalade	19,50
Roe deer stew with chocolate	23,50
Mediterranean cod fillet with spring onion, capers and olives	24,25
Grilled turbot with garlic and chili oil, with Piquillo pepper	22,50

## Desserts

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<i>Crema catalana</i> foam	6,75
Chocolate coulant with pistachio ice-cream ( <i>10 min. preparation</i> )	8,00
<i>Bourg-Madame</i> mini-croissant <i>xuxo</i> filled with custard	7,50
<i>Puigcerda</i> pear Tarte Tatin with Chantilly cream	7,00
Yogurt from <i>Llivia</i> with crumble and blueberries	6,50
Tarta de Santiago	7,00
Ice-creams and sorbets to the taste	6,50

\* In the event of food intolerance or allergy, please refer our staff