

camins
de Talló
English

Xató 16€
with endive, anchovies, sliced cod and
Kalamata olives
(1, 4, 8)

Winter salad 15€
with Lombard cabbage, orange,
pomegranate, Cerdanya sheep's cheese,
walnuts and orellanas
(3, 8)

Candied potato cubes 12€
with allioli and La Vera paprika oil
(2)

Breaded Brie cheese delights 14€
with tomato and oregano jam
(1, 3)

Homemade foie gras Armagnac in salt 26€
with baked apple compote, quince and toast
(1, 8)

Homemade escalivada 16€
with tuna belly, tapenade and bread with tomato
(1, 4)

Norwegian salmon usuzukuri 20€
marinated with vanilla oil,
granny smith apple and trout roe with toast
(1, 4, 9, 12)

Roasted chicken cannelloni 18€
with Oporto sause and almond béchamel
(1, 3, 8, 14)



Beef cheek **19€**
with sweet potato puree and chips
(1, 14)

Pork trotters **23€**
stuffed with porcini mushrooms and foie with
truffled potato parmentier
(3, 14)

Pyrenean lamb brioche **24€**
with tamarind mayonnaise and
its accompaniment
(1, 14)

Fish of the day **Price according to market**

Breaded cod loin **20€**
with garlic mousseline, piparres, romesco
and crispy leek
(1, 2, 4, 8)

Mountain rice **18€**
(dry or brothy)
minimum 2 people

Pyrenean beef fillet **25€**
with green pepper or “Blau Ceretà” cheese sauce
and potato gratin with smoked bacon
(3, 14)

For the little ones: children's menu **14€**
Macaroni Bolognese
Baked chicken or stewed meat croquettes
French fries
(1, 2, 3)



Homemade

Chocolate cake 6€
with dark chocolate sauce and
caramel fudge
(1, 2, 3)

Creamy cheesecake 7€
with blueberry jam
(1, 2, 3, 9)

Caramelized apple millefeuille 7€
with Madagascar chantilly
(1, 2, 3)

Local products

Esquella yogurt 4.5€
with red fruits and mango coulis
(3)

Pyreneum Ice Cream: 5.5€
Handcrafted Ice Creams
Ask for more information
(3)

Liqueurs and digestifs

Grappa Nonino 6€

Grappa Libarna 6€

Cardhu 12 años 6€

Limoncello Villa Massa 4€

Baileys 3€

Orujo blanco o hierbas 3€

Ratafia 4€



Red wines

La font voltada (Abadia de Poblet) 45€

Trepat
Conca de Barberà

Raimat El Molí 25€

Cabernet Sauvignon
Costers del Segre

Torres Purgatori (Millor vi català 2022) 44€

Carinyena / Garnatxa
Costers del Segre

Perelada 5 Fines Reserva 24€

Merlot / Garnatxa / Cabernet sauvignon / Syrah / Samsó
Empordà

Brunus Negre 2020 26€

Garnatxa / Carinyena / Syrah
Montsant

Cruor 2019 29€

Garnatxa / Samsó / Syrah
Priorat

Llàgrimes de tardor Reserva 23€

*Garnatxa / Carinyena / Syrah /
Cabernet Sauvignon / Garnatxa Peluda*
Terra Alta

Viña Pomal Crianza 21€

Ull de llebre
Rioja

Ramon Bilbao Edició Limitada 24€

Ull de llebre
Rioja

Viña Ardanza Reserva 40€

Ull de llebre / Garnatxa
Rioja

Valtravieso Finca Santa Maria 22€

Ull de llebre / Cabernet Sauvignon / Merlot
Ribera del Duero

Roda Corimbo 2011 38€

Ull de llebre
Ribera del Duero

La Petite Luna (Bordeaux) 25€

Merlot / Cabernet Sauvignon / Cabernet Franc
Bordeaux

Vi negre a copes de la casa 4€

3 setmanes
Ull de llebre / Garnatxa
Costers del Segre



White wines

Can Matons Pansa Blanca 25€

Pansa Blanca
Alella

Petit Costes 24€

Moscatell
Cerdanya

Obsequi de l'Empordà 24€

Garnatxa Blanca / Sauvignon Blanc
Empordà

Gramona Gessamí 23€

Muscat / Sauvignon Blanc / Gewürztraminer
Penedès

O'Luar Do Sil Godello 25€

Godello
Pago de los Capellanes (Valdeorras)

Albariño Mar de Frades 29€

Albariño
Rías Baixas

Valtravieso Nogara Verdejo 21€

Verdejo
Rueda

Leon Beyer Gewurztraminer 32€

Gewürztraminer
Alsace

Rosé wines

Raimat Vol d'ànima 20€

Chardonnay, Pinot Noir
Costers del Segre

Gramona Mart Rosat 24€

Xarel·lo vermell
Penedès

Chivite Las Fincas 21€

Ull de llebre / Garnatxa
Navarra

Ramon Bilbao Rose 21€

Garnatxa
Rioja

Vi blanc a copes de la casa 4€

3 setmanes
Chardonnay / Macabeu
Costers del Segre



Caves et champagnes

Codorniu Ars Collecta Blanc De Noirs 32€

Pinot noir / Xarel·lo / Trepal

Gramona Imperial Brut 38€

Xarel·lo / Macabeu / Parellada / Chardonnay

Llopart Rose Brut 29€

Monastrell / Garnatxa Tinta / Pinot Noir

Privat Brut Nature Reserva 23€

Chardonnay / Parellada / Xarel·lo / Macabeu

Taittinger Brut Reserva 66€

Chardonnay / Pinot Noir / Pinot Meunier
Champagne



Food allergens

1. Cereals with gluten
2. Eggs
3. Dairy
4. Fish
5. Molluscs
6. Crustaceans
7. Peanuts
8. Nuts
9. Soy
10. Celery
11. Mustard
12. Sesame
13. Lupine
14. Sulfites

