

The background is a light gray topographic map with intricate contour lines. Four small gray plus signs are scattered across the map, indicating specific points of interest or peaks. The text is centered in the middle of the image.

**camins**  
*de Talló*

## Starters

**Mixed Tomato Salad** 16€  
with tapenade, piparra spherification, and basil oil  
(2, 3)

**Cold Vichyssoise Espumo** 14€  
with poached egg, crispy celery, and Iberian ham  
(2, 3, 10)

**Endives with Anchovy Tartare** 16€  
with sun-dried tomato, pickled red onion,  
and mustard butter  
(3, 4, 11)

**Confit Potato Millefeuille** 12€  
with quince aioli and La Vera paprika  
(2)

**Puigpedrós cheese wonton ravioli** 16€  
from Molí de Ger, quince jelly, and sundried tomato  
with marinated egg yolk sauce and lavender air  
(1, 2, 3)

**Balfegó D.O. bluefin tuna tiradito** 24€  
with ponzu sauce and red berries  
(1, 4, 9, 12)

**Icelandic cod cubes with avocado** 19€  
crispy leek and passion fruit  
(1, 4, 10)

**Homemade foie** 26€  
with baked apple compote and quince jelly  
(1, 8)  
Half portion 15€



## Main dishes

**Scallops with minted pea puree** 23€  
with nori seaweed  
(4, 5)

**Norwegian salmon with rosemary and thyme** 19€  
with vegetables and mustard sauce  
(3, 4, 11)

**Red shrimp rice** 24€  
and citrus mayonnaise  
(4, 5, 6, 10)

**Pulled pork cannelloni** 18€  
with conference pear and mild curry béchamel  
(1, 2, 14)

**Duck Timbale** 22€  
with foie gras and quail egg,  
accompanied by potato “xurro”  
(2, 9, 12)

**Beef Steak Tartare** 23€  
with Grana Padano Crisps  
(1, 2, 3, 11)

**Slow-Cooked Pyrenean Lamb Brioche** 24€  
with tamarind mayonnaise  
(1, 2, 3, 9, 12, 14)

**Beef Sirloin** 25€  
in port wine sauce with fries  
(1, 14)  
**Foie Gras Scallop Supplement** 3€



**For the little ones**

**Beef tenderloin (100g) and fries**

(1, 14)

**15€**

**Meat cannelloni with béchamel sauce and melted cheese**

(1, 2, 3, 14)

**12€**

**Homemade pot-cooked meat croquettes (5 pieces)**

(1, 2, 3, 14)

**10€**



## Desserts

**Creamy Cheesecake**  
with blueberry jam  
(1, 2, 3)

7€

**Double Chocolate Ganache with Carquiñoles** 7.50€  
70% Belgian and white chocolate with olive oil  
(1, 2, 3, 9)

**Burnt Catalan Cream Mousse** 6.50€  
with praline ice cream  
(2, 3, 8)

**Strawberry Millefeuille** 6.50€  
with Madagascar Chantilly whipped cream  
(1, 3)

**Esquella Yogurt** 4.50€  
with red berries and mango coulis  
(3)

**Two scoops of ice cream** 5.50€  
(3)

## Liqueurs and Digestifs

**Nonino Grappa** 6€

**Libarna Grappa** 6€

**Cardhu 12 Year Old** 6€

**Villa Massa Limoncello** 4€

**Ratafia** 4€

**Baileys** 3€

**White or herbal pomace** 3€



## **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

