

camins
de Talló

STARTERS

Homemade salt-cured foie gras with baked apple compote, tomato jam and nuts with toast	€26
Eel "coca" cooked in teriyaki sauce with house-made foie gras, sautéed cabbage with tamarind sauce	€18
Chickpea hummus with smoked sardine, pomegranate, mandarin, sprouts with toast	€12
Roques Blanquess cheese from Molí de Ger and candied sweet pumpkin tataki with chamomile and kataifi pastry	€14
Our "Fish & Chips" Fried marinated dogfish with homemade potato chips and herb mayonnaise	€16

FIRST COURSES

Roasted eggplant with smoked burrata, sun-dried tomato, basil vinaigrette, pine nuts, and honey	€18
Salt brandade with sweet pepper chutney, spicy romesco sauce and tramezzino toast	€17
Grilled seasonal artichokes with hollandaise sauce, and crispy Iberian ham	€17
"Trinxat" from La Cerdanya with Duroc pork bacon, and Bellver black sausage	€15
Onion soup with poached egg, sautéed onion and Parmesan crisp	€16
Potato parmentier foam with seasonal truffle with fried egg, crispy tapioca and beetroot	€14
Creamy puntalette "risotto" with scallops, and asparagus Greens	€21
Coca bread with tomato	€5
Plate of French fries	€6

CHOOSE YOUR BRIOCHE

Slow-cooked Pyrenees lamb
with tamarind mayonnaise
and shoestring potatoes
€24

Fillet steak tartare
served with French fries
€24

Balfegó D.O. tuna tartare
with creamy avocado,
yum-yum sauce and plantain
chips
€24

MEAT

Homemade “Fricandó” (Thinly sliced beef stew)
with seasonal mushrooms €21

Duck, mushroom and foie gras cannelloni
with Conference pear €20

Grilled beef tenderloin with demi-glace sauce
with Parmesan crisp and sweet potato threads €25
Foie gras escalope supplement €4

Pork roast with its reduction
with sweet potato purée, pico de gallo, and jalapeño pepper €19

Homemade duck confit
with seasonal mushroom ragu and celery root purée €22

FISH AND SEAFOOD

Prawn meatballs stuffed with chicken
with roasting sauce €21

Sea bass stew
with roasted potatoes €29

Icelandic cod loin
in saffron velouté sauce with crispy leeks €19

Grilled sea bass
with vegetables and beurre blanc sauce €22

RICE

Red prawn
24 €

Pork chop “Ral d'Avinyó”
and mushrooms
22 €

Seasonal vegetables
20 €

DESERTS

Bread with chocolate, oil, and salt	€7.50
Puigpedrós cheesecake with blueberry jam	€7.50
Coconut panna cotta with pineapple and burnt rum caramel	€6.50
Caramelized filo pastry with custard and almonds	€6.50
Pear poached in wine with Chantilly cream and cookie crumble	€6.00
Brioche French toast with cinnamon ice cream	€7.00
Iogurt de l'Esquella with mango coulis	€5.50
Two scoops of ice cream (chocolate, vanilla, pistachio, nougat, coconut, mango)	€5.50

LIQUORS	SHOT	CUP
Grappa Nonino	6 €	11 €
Grappa Libarna	6 €	10 €
Cardhu 12 years	7 €	12 €
Macallan 12 years	9 €	15 €
Limoncello Villa Massa	4 €	6 €
Baileys	3 €	5 €
Orujo white or herbs	3 €	5 €
Ratafia Ruset	4 €	6 €
Nogath Pirineus (Cerdanya walnut liqueur)	5 €	8 €
El Torb de Cerdanya (raspberry and blueberry liqueur)	5 €	8 €