



STARTERS AND FIRST COURSES

• Spaghetti carbonara, pesto, bolognese of four	11 €	1 2
• Risotto vegetables, mountain style, or prawns	20 €	2 9 6
• Homemade Gnocchi with Cheese Surprise in Herb Sauce	20 €	1 2 3
• Soup of the Day	7 €	2
• Andorran Escudella	15 €	1 12
• XXL Pork Rib Croquette	12 €	1 2 3 7
• Grilled Ratatouille	17 €	
• Baker's Flatbread with Vegetables and Smoked Sardines	18 €	1 6
• Ox Tongue Carpaccio with Pico de Gallo Vinaigrette	18 €	10
• Goat cheese salad with honey	15 €	1 2
• Smoked Salmon with Potato Pavé, Citrus Cream & Cuttlefish Caviar	21 €	2 6

MAIN COURSES

• Pork Cheek Cannelloni with Foie Béchamel	23 €	1 2 3 7 11 13
• Farmhouse Chicken Stew	23 €	11
• Oxtail Medallion with Gratin Dauphinois and Red Wine Sauce	27 €	11 2 13
• Grilled Boneless Lamb Shoulder with Celery Crust	28 €	1 3 11 13
• Veal Fricandó with Forest Mushrooms	27 €	1 11 13
• Grilled Onglet with Sautéed Porcini and Fine Herbs	24 €	
• Confit Cod with Flavored Potatoes and Black Aioli	28 €	3 6
• Meunière Sole Fillet with Sautéed Potatoes	28 €	2 6
• Gourmet Pizza queen, ham & arugula, four cheese or margherita	20 €	1 2
• Excellence Burger	20 €	1 3

HOMEMADE DESSERTS

• Crema Catalana	7 €	2 3
• Classic Tiramisu	10 €	1 2
• Chocolate Mousse with Flower of Salt	9 €	1 2
• French Toast with Vanilla Ice Cream	9 €	2
• Fruit Salad	8 €	
• Caramelized Pineapple with Coconut Cream on Brioche	9 €	1
• Artisan Ice Creams chocolate, strawberry, vanilla, pistachio or salted caramel	8 €	2 4
• Natural Sorbets strawberry, lemon, mango or mandarin	8 €	2
• Lemon Sorbet with Cava	10 €	2
• Colonel Smirnoff Sorbet	12 €	2
• Cheesecake with Red Fruits	10 €	1 2
• Pistachio Tartlet	9 €	1 4

MENU: STARTER + MAIN COURSE + DESSERT 39,50 €

ALLERGENS

1 Gluten	2 Dairy	3 Egg	4 Tree Nuts	5 Tramuços	6 Fish	7 Soy
8 Vinegar	9 Crustaceans	10 Mustard	11 Sulphur Dioxide	12 Celery	13 Sulphites	