

MENU 1

Welcome aperitif

Garden salad
Flatbread with tomato and fuet

Starters to choose

Assorted croquettes from Rebost del Pont 9 with romesco sauce
Onion soup
Traditional cannelloni
Vegetable gratin with goat cheese
Shredded cod with tomato jam

Main courses to choose

Duck leg with wine-poached pears
Chicken leg with prunes
Grilled pork cheeks
Grilled pig's trotters
Cod with samfaina

Homemade desserts to choose

Egg flan with whipped cream
Catalan cream
Ice creams and sorbets
Chocolate coulant
Whipped cream puffs with hot chocolate
or
Celebration cake

Extra virgin olive oil, bread, and water

35€

MENU 2

Welcome aperitif

Roast meat croquette with romesco sauce
Zucchini cream soup

Starters to choose

“La Coma” salads
Flatbread with roasted vegetables and anchovies
Gratinated onion soup with egg from Ca la Xica
Traditional cannelloni
Open omelette with sobrasada and Golany cheese

Main courses to choose

Duck leg with wine-poached pears
Chicken leg with prunes
Grilled lamb
Beef entrecôte grilled or with porcini mushroom cream
Cod with samfaina

Homemade desserts to choose

Egg flan with whipped cream
Catalan cream
Cheesecake
Chocolate coulant
Whipped cream puffs
or
Celebration cake

Extra virgin olive oil, bread, and water

40€

MENU 3

Welcome aperitif

Beef roast croquettes with romesco sauce
Seasonal cream soup

Starter tasting

Shredded cod with tomato jam
Flatbread with roasted vegetables and anchovies
Cod brandade with pepper cream
Foal carpaccio from the valley with cheese shavings, olive oil, and pine nuts
Open omelette with sobrasada and Golany cheese

Main courses to choose

Braised oxtail
Oven-roasted lamb shoulder
Grilled lamb
Beef entrecôte grilled or with porcini mushroom sauce
Cod with samfaina

Homemade desserts to choose

Egg flan with whipped cream
Catalan cream
Cheesecake
Chocolate coulant
Whipped cream puffs
or
Celebration cake

Extra virgin olive oil, bread, and water

45€

MENU 4

Welcome aperitif

Foie mousse terrine with quince and toast
Seasonal cream soup

Dishes to share at the center of the table

Croquettes from Rebost del Pont9 with romesco sauce
Acorn-fed ham with tomato bread
Anchovies from l'Escala with tomato bread
Snails "a la llauna" in Francina's style
Foal carpaccio from the valley with cheese shavings, olive oil, and pine nuts

Tasting of our specialties

Cod brandade with roasted pepper cream
Flatbread with escalivada and anchovies
Fried eggs with samfaina

Main course to choose

Traditional braised oxtail
Chicken legs with prunes
Oven-roasted lamb shoulder with its juices
Duck leg with wine-poached pears
Cod with samfaina
Foal meatballs from the valley with peas
Grilled beef tenderloin from Girona or with porcini cream

Homemade desserts

Celebration cake

Extra virgin olive oil, bread, and water

50€