

TRADITIONAL MENU

Welcome aperitif

Soup of the season

Fuet of Sant Pau de Segúries

Starters to share

Xató salad with shredded cod and tuna belly

Trinxat of Molló potatoes with pancetta (smashed potatoes)

Coca de recapte with escalivada and white anchovies

Santa Pau beans with botifarra from the pot, crumbled

Traditional cannelloni gratinéed with béchamel

Main courses to choose

Duck leg stewed with pears

Cod with samfaina

Assortment of Can Blanch botifarras with ganxet beans

Pig's feet stewed with raisins

Girona beef entrecôte grilled

Desserts

Pain perdu "Torrija"

Catalan cream

Egg flan with whipped cream

Crocanti ice cream with coffee and chocolate cream

Fresh fruit salad with mandarin sorbet

Service of bread, olive oil, and waters

35€

HIKING MENU

Welcome aperitif

Roast croquette with romesco sauce

Zucchini cream with Ibérico ham shavings

Starters to share

La Coma salads (green, shredded cod, and escalivada)

Open omelette with Xiroy cheese and Casals sobrasada

L'Escala anchovies with tomato bread

Roman-style squid with mayonnaise

Valley charcuterie board with tomato bread

Main courses to choose

Lamb shoulder baked with its juices

Girona beef cheeks with Garrotxa ratafia sauce

Cod with spinach, raisins, and pine nuts

Girona beef filet mignon grilled with french fries

Grilled squid

Desserts

Cream puffs with hot chocolate

Nougat ice cream with ratafia sauce

Millefeuille of mató cheese with nuts and Setcases honey

Homemade cake

Service of bread, olive oil, and waters

40€

GOURMET MENU

Welcome aperitif

Onion soup gratinée

Fuet of Sant Pau de Segúries with tomato bread

Starters to share

Homemade foie terrine with toasts and quince paste

Acorn-fed ham with tomato bread

Snails in the tin, Francina style

Salad with Xiquella sheep cheese, winter fruits, and orange jam

Millefeuille of cod brandade with roasted peppers

Main courses to choose

Girona beef filet mignon with ceps sauce

Mountain rice cooked in a pot with pork ribs, artichokes, and mushrooms

Breaded kid ribs and chops

Cod gratinée with Setcases honey alioli

Venison civet stewed with chestnuts

Pre-desserts

Lemon sorbet with Marc de Cava

Desserts

Homemade cake

Pain perdu “torrijas” with Catalan cream ice cream

Chocolate coulant with sponge cake ice cream

Fresh fruit salad with apple sorbet

Crocanti ice cream with coffee and chocolate cream

Service of bread, olive oil, and waters

45€

MAIN FESTIVAL MENU

Tapas to taste

Foie cube with quince paste
L'Escala anchovies with tomato bread
Beef roast croquettes with romesco sauce
Iberian ham with coca bread

Seafood snacks

Grilled razor clams
Cockles
Steamed clams
Mussels in sailor style

Main courses to choose

Baked turbot with sliced potatoes
Monkfish tail with clams and its juices
Finished lamb shoulder baked with its juices
Girona beef filet mignon with ceps cream

Desserts

Pain perdu "torrijas" with Catalan cream ice cream
Cheesecake with strawberry jam
Frozen sponge cake with hot chocolate
Cream puffs with hot chocolate

Service of bread, olive oil, and waters

60€