

## SAINT JOHN'S EVE CELEBRATION MENU

### **Tapas to share, served in the center of the table**

Homemade artisanal croquettes

Acorn-fed Iberian ham

Foie mousse terrine with quince and toast

### **Starters to choose from**

Catalan flatbread with roasted vegetables and anchovies

Salt cod brandade with roasted pepper jam

Seasonal tomato salad with Moixa cottage cheese and red fruit jam

Valley foal carpaccio with cheese shavings, olive oil, and pine nuts

### **Main courses**

Roasted Ripollès lamb shoulder with sliced potatoes

Girona beef tenderloin with morel mushroom cream

Cod with Catalan samfaina (ratatouille-style vegetables)

Duck leg with orange sauce

### **Dessert**

Santa Teresa toast (Catalan style of French toast) with its ice cream

Saint Joseph's cream with Camprodon biscuit

### **Coffees**

Served with Sant Joan coca from Can Xic bakery and a glass of Mirgin Cava  
D.O. CAVA

**Extra virgin olive oil, bread, and water**

**40€**