



## CARTA

**Salmon:** Smoked salmon with wild mushrooms and cheese .-11.80  
**Entremeses:** Special mountain hors d'oeuvres (assorted cold meats) .-12.60  
**Tostada Xolis:** Toast bread with country salami .-9.50  
**Esparragos:** Asparagus with country ham .-10.75  
**Foie:** Foie gras micuit (50 grs.) .-11.90  
**Cannelloni pato:** Duck Cannelloni with truffle and pinenuts .-10.75  
**Carpaccio:** Venison carpaccio with parmesan cheese .-10.75  
**Caracoles:** Snails with two catalan souces .-12.00  
**Escal:** Toast bread with aubergines, red sweet pepper and anchovies .-10.25  
**Murgues:** Morels (Wild mushrooms) with goose foie gras sauce .- 19.00

**Cordero:** Lamb ribs with fried potatoes and vegetables .-12.75  
**Conejo:** Rabbit with garlic oil sauce .-11.50  
**Potro:** Horse steak with potatoes and vegetables .-13.75  
**Entrecot:** Veal entrecote (Roquefort or green pepper sauce ) .-18.00  
**Pato:** Roast duck leg .-10.85  
**Paletilla:** Lamb shoulder (one portion) .- 16.50  
**Cuixa:** Wild boar leg steak on the grill aux fines herbs .-13.75  
*(Recommended not well done)*  
**Galtes:** Iberic pork meat with vegetables .-14.50  
**Kokotxas:** Cod Cheeks (Small gelatinous pieces extracted of the head of cod) .-16.00

### Vegetarian Dishes

**Revuelto:** Authentic local country wild mushrooms with white cream .-11.80  
**Creppes** filled with vegetables (Béchamel sauce) .-10.75  
**Arroz:** Rise with vegetables amb mushrooms .-10.75

**Dessert and different catalan wines accordint to the card**

**Bread and Wine .-2.75 per person**

**T.V.A INCLUDED**