



RESTAURANT JUQUIM

Olla Pallaresa: Catalan soup (with meat, vegetables, pasta)

Palpis: Roast deer leg with salad (cold meat)

Pate: Pate de foie home made

Amanida: Mixed salad of the season

Canalons de bolets: Mushrooms cannelloni (no meat)

Canalons de Carn: Meat cannelloni

Macarrones: Macaroni

Ensalada de Salmon: Smoked salmon salad with wild mushrooms and cheese

Revuelto setas: Authentic local country wild mushrooms with white cream

Torrada xolí: Toast bread with country salami

Foie: Foie gras micuit

Butifarra: Catalan sausage with potatoes and vegetables

Guatlles: Quails with potatoes and vegetables

Polastre: Chicken with potatoes and vegetables

Civet: Wild boar civet with sauce and garn

Lomo: Pork loin with potatoes and vegetables

Hamburguesa: Burger (two pieces) with potatoes and vegetables

Bistec: Beef steak with potatoes and vegetables (Roquefort or green pepper sauce)

Cordero: Lamb ribs with fried potatoes and vegetables

Conejo: Rabbit with garlic oil sauce

Bistec de poltre: Horse steak with potatoes and vegetables

Entrecot: Veal entrecote (on the grill, Roquefort or green pepper sauce)

Cuixa: Wild boar leg steak on the grill aux fines herbs

Bread and Wine