SEASONAL MENU

APPETIZERS

(with additional supplement)

Coca bread with tomato and hand-sliced Iberian ham with Pau oil | 14€
Coca bread with tomato and anchovies from L'Escala with Pau oil | 2,50€ / unit
Shrimp croquette | 2,50€ / unit
Mushrooms and sweet potato croquette | 2,50€ / unit

STARTERS

Green sprouts with blue cheese, diced persimmon, grape kernels and walnuts
Escarole with pomegranate, pine nuts, feta cheese and cherry tomato
Roasted sweet potato stuffed with wok-fried vegetables and chicken
Bouillabaisse fish soup with prawns, clams and croutons
Scrambled eggs with sauteed prawns and sweet potato on a bed of toasted brioche bread
Cabbage and potato “trinxat” with jowls cooked at low temperature
Fettuccine with mushroom cream sauce, sweet potato, turnips and raisin croutons
Toast with homemade duck mi-cuit with walnuts and figs (supl. 4 €)

MAIN COURSES

Risotto with porcini mushrooms and green asparagus
Casserole dish of beef fricassee with morels
Free-range chicken with prawns
Grilled lamb with sweet potato fries and green pepper
Grilled churrasco steak with chimichurri sauce and roasted potatoes
Grilled sea bass with creamy pumpkin and sauteed beetroot
Squid stuffed with monkfish and shrimp with wild rice
Salmon with cava on a bed of steamed vegetables
Gratin cod with garlic mousseline, baked potatoes and oyster mushrooms
Terrine of boneless suckling pig with roasted chestnut cream (sup. 4 €)

DESSERTS

Seasonal fruit salad
Recuit from Fonteta (cottage cheese)
White chocolate panna cotta with red fruit coulis
“Rus” from La Bisbal d'Emporda with carquinyolis (supl. 2 €)
Catalan cream with carquinyoli
Rum-glazed pineapple with coconut foam
Chocolate coulant (gluten-free)

PRICE

30€ HOSTED CLIENTS

32€ EXTERNAL CUSTOMERS

Drink not included
VAT included

According to Regulation (UE) nr. 1169/2011 we inform you that our products and ingredients may contain allergens. We are at your disposal to inform you in case of food allergy and/or intolerance.

ES PORTIÓ
RESTAURANT