

A la carta...

Starters

Venison carpaccio	16,00€
Tomato burrata with salad	15,00€
Green asparagus	14,00€
Goat cheese salad	15,00€
Foie shavings	17,00€
Onion or Garlic Soup	13,00€
Roquefort cream	11,00€
Traditional Aranesse soup	14,00€
Grilled vegetables	15,00€
Fried eggs with ham shavings	15,00€
Fried eggs with foie	18,00€
Snails in sauce	16,00€
Ceps sautéed with garlic	17,00€
Morels with foie	19,00€

Assorted platters

Assortiment of Bagergue cow cheese	16,00€
Serrano cured ham	12,00€
Serrano iberian ham	18,00€
Assortiment of pates from the Aran Valley	12,00€
Toasted bread with tomato	5,00€

Main courses

Mixed paella	17,00€
Fish and seafood paella	22,00€
Pan fried noodles with garlic mayonnaise	17,00€
Mussels in white wine sauce with french fries	17,00€
Pan fried squid	16,00€
Biscayan style monkfish (tomato and red pepper sauce)	22,00€
Cod cooked with onions and sliced potatoes	23,00€
Grilled prawns	21,00€
“Zarzuela” fish stew	23,00€
Grilled fish with vegetables	23,00€
Grilled lamb chops with french fries and vegetables	19,00€
Grilled sirloin with roquefort, black pepper or green pepper	25,00 €
Grilled entrecote with fries and vegetables	24,00€
Seasonal meat stew with white rice	19,00€
Grilled lamb shoulder with sliced potatoes	22,00€
Roast rack of lamb with sliced potatoes	23,00€
Grilled rabbit with garlic mayonnaise and vegetables	19,00€
Rabbit with snails and french fries	22,00€
Duck magret in port wine with french fries, plums and apple	23,00€
Duck confit with plums, apple and french fries	20,00€

Menu 23,00 €

Appetizers
Mixed Catalana
Asparagus with mayonnaise and salad
Onion soup
Pan fried squid
⌘
Mixed paella
“Marinera” (white wine sauce) hake with white rice
Roasted chicken with fried potatoes
Grilled lamb ribs with french fries
Grilled gigot with french fries
Trout with raisins and pine nuts
⌘
House desserts
⌘
Bread, wine and water included

T-Bone Steak Menu

Old Beef
2 pax 75€
⌘
Salad with mustard vinagrette
T-bone steak 1k.
French fries & “escalivada”
Bottle of wine
Vivanco Crianza (D.O.Ca. Rioja)

Menu 26,00 €

“Serrano” ham
Melon with ham
Green asparagus
Goat cheese salad
Onion or garlic soup
Roquefort cream
⌘
Mixed paella
Pan fried noodles with garlic mayonnaise
Rabbit in mustard with rice
Grilled veal steak with french fries and vegetables
Grilled lamb ribs whits frenchs fries
Grilled lamb shoulder with sliced potatoes
Mussels with french fries
⌘
House desserts
⌘
Bread, wine and water included

Heura Products

Mediterranean
Vegan bites with vegetables 12,00€
Vegan Heura Pizza, with base of tomato, mushrooms, zucchini, onion and pepper 10,50€

Menu 31,00 €

Iberian ham
Onion or garlic soup
Roquefort cream
Traditional aranesse soup
Foie shavings
Grilled vegetables
Stewed snails
Grilled prawns
Fried eggs with ham shavings
⌘
“Zarzuela” fish stew
Grilled fish
Rabbit stew with snails
Seasonal meat stew with white rice
Roast rack of lamb with french fries and vegetables
Duck confit with plums, apple and french fries
⌘
House desserts
⌘
Bread, wine and water included

Children's menu

To be consulted...
12€ per person



MENUS ARE CAN NOT BE SHARED