



To share...

Iberian ham "5 encinas" with bread and tomato	30€ - 20€ (1/2 portion)
Iberian ham "croquetas"	3€ / each

Starters...

Fine green beans salad with duck ham and foie gras shavings	26€
"Salmorejo" with lobster	28€
Foie gras and truffle raviolis	32€ - 22€ (1/2 portion)
Traditional cannelloni	22€
Fresh pasta with Galician Clams	24€
Tripe with chickpeas	22€
Foie gras "torchon" with tomato jam and caramelized onion	32€
"Ganxet" beans stewed with pork snout and ear	25€

From the sea...

Baked turbot with truffle "parmentier" and romesco sauce	35€
Cod "Kokotxas" in green sauce	28€ - 18€ (1/2 portion)

From the Land...

"Gigot" of lamb slow cooked for 7 hours	33€ - 20€ (1/2 portion)
Aged beef fillet with "pont-neuf" potatoes	35€
Veal cheek with a sweet and sour red berry sauce	28€
Candied Shoulder of kid goat	35€
Rack of Pyrenean lamb roasted with its own jus and Provençal herbs	35€
Pheasant puff pastry with, raisins, and pine nuts	25€
Roasted baby chicken "coquelet" with straw potatoes and green asparagus	30€
Steak Tartar with Comté foam	30€



Boix Menu

Glass of cava with an appetizer

Foie gras and truffle raviolis

Cod "Kokotxas" in green sauce

Baked kid goat thigh fillets

Pre-dessert

Thin apple tart with vanilla ice cream and caramel

"Petit-fours"

Price per person: 68€ (IVA included)

Tasting Menu

(Full table required)

Glass of champagne with an appetizer

Lobster salad with mango vinaigrette

Foie gras and truffle raviolis

Sole fillets with prawns

Cod "Kokotxas" in green sauce

"Gigot" of lamb slow cooked for 7 hours

Cheeses

Three chocolates

Grand Marnier "Soufflé"

"Petit-fours"

Prix per person: 110€ (IVA included)

Wine pairing option: 35€ (IVA included)

Cheeses...

(A selection of Cerdanya and international cheeses)

17€

The pleasure of sweet treats...

(Desserts must be ordered in advance)

"Panna cotta" with forest fruit "coulis"

15€

Cheesecake

15€

Assorted ice creams

12€

Thin apple tart with vanilla ice cream and caramel sauce

15€

Coconut "semifreddo" with forest fruit "coulis"

15€

All chocolate

15€

"Bunyols de vent" stuffed with cream

15€

Dishes prepared following the recipes of Josep Maria Boix