

In our restaurant, we take pride in offering dishes made with the highest quality ingredients, sourced from family-owned businesses and artisans located within 100 km. We prioritize local and organic farming, and we use seasonal foods, ensuring the freshness and authentic flavor of each dish. Additionally, we avoid the use of GMOs to preserve the natural quality of our dishes. All the fish we serve has been sustainably caught, respecting the balance of our seas. We love cooking, but even more, we enjoy connecting our diners with the stories of the producers who make our cuisine and this menu possible:

Cheeses and Dairy

Cooperativa del Cadí - La Seu d'Urgell
La Reula – Figols d'Organyà
Formatges l'Abadessa – La Seu d'Urgell
Cal Majuba – La Seu d'Urgell
Castell Llebre - Peramola
Formatgeria Serrat Gros – Josa de Cadí

Fruits, vegetables, mushrooms and legumes

Natura Bolets – Montferrer
Estany, cigrons de l'Anoia - L'Estany

Dried Fruits

Fruits secs Torra - Jorba, Barcelona

Poultry and Eggs

Ànecs dels Pirineus - Bescanó

Oil and olives

Migjorn – Valls de Torroella
Cooperativa del Albi - Albi

Pastas, rice and cereals

Kensho - L'Ampolla

Bread and flours

L'Obrador d'en Toni – La Seu d'Urgell

Meats and Sausages

Conills de Canemar - Bellestar
Lantxaga - Fornells de la Selva
Massot – Fornells de la Selva
Cal Mitjana – La Seu d'Urgell



• SUMMER 2025 •



VERMOUTH

6

APEROL SPRITZ

7,5

DRY MARTINI

10

FINO LA INA*

5

JUVE & CAMPS RESERVA FAMILIA*

10

MOËT & CHANDON*

19

* By the glass

TO SHARE

Foie-gras terrine with peach jam	22	FOIE-GRAS
100% Iberian Acorn-fed Ham, Aurelio Castro y González, Guijuelo	32	HAM
Prawns in American sauce	15	PRAWNS

STARTERS

Zucchini carpaccio, Castell-Ilebre cheese and herbs	14	ZUCCHINI
Piquillo pepper salad stuffed with prawn tartare	16	PEPPER
Tomato salad with tuna	14	TOMATO
Cod fish Salad « Esqueixada»	16	COD
Gazpacho with Granny Smith apple	12	TOMATE
Grilled vegetables «Escalivada» in romesco sauce	14	PEPPER

RICE, EGGS AND PASTA

Orzo with squid, prawns and tomato confit	21	ORZO
Mountain rice Joanet de Castalbó style (Min 2 pers.)	19	RICE
Sautéed mushrooms and egg yolk	18	MUSHROOMS

MAIN DISHES

Lamb ribs with quince's aioli	24	LAMB
Duck Breast with plumbs	26	DUCK
Veal rib Milanese with potato straws	23	VEAL
Beef tenderloin with mushrooms, spinach and foie gras	32	BEEF
Steamed sea bass with julienned vegetables and virgin olive oil	32	SEA BASS
Monkfish tail with golden potatoes	25	MONKFISH
Grilled Sole with smash potatoes	30	SOLE

SIDE DISHES

Baby potatoes confit with yoghurt and mint / Cherry tomato salad / Sautéed vegetables / Piquillo peppers / Green salad / Potato straws	5	
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CHEESES AND DESSERTS

Alt Urgell cheese selection trolley	16	CHEESES
Red-fruited pavlova	10	RED FRUITS
Cheesecake «Neu del Cadí»	10	CHEESE
Cream yogurt ice cream from La Reula with honey and walnuts	10	YOGURT
Chocolate coulant with Cadí cream ice cream (estimated preparation time: 15 minutes)	10	CHOCOLATE
Poached peaches with verveine herb	10	PEACH
Sorbets and ice creams		