

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 - Fígols 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



• WINTER 2025 •



VERMOUTH

7

BELLINI

10

DRY MARTINI

10

TÍO PEPE*

5

JUVE & CAMPS RESERVA FAMILIA*

7

MOËT & CHANDON*

10

* By the glass

TO SHARE

Foie-gras terrine served with quince jelly	22
100% Iberian Acorn-fed Ham, Aurelio Castro y González, Guijuelo	32
Garlic prawns	14

STARTERS

Pickled Rabbit Salad with Grapefruit Vinaigrette	15
Roasted pumpkin, yogurt, lemon, pine nuts and parsley	12
Melted Neu de Cadí Cheese Casserole	14
Warm veal head and leg salad	14
Galets soup with meatballs	12
Trinxat de cerdanya with bacon	14

RICE, EGGS AND PASTA

Aubergine puree with artichokes and egg yolk	14
Mountain rice Joanet de Castelbó style (Min 2 pers.)	19
Capon Cannelloni with Porcini Béchamel	16

FOIE-GRAS

HAM

PRAWNS

RABBIT

PUMPKIN

CHEESE

VEAL

GALETS

BACON

AUBERGINE

MOUNTAIN RICE

CANNELLONI

MAIN DISHES

Monkfish tail with orange sauce	28
Grilled sole	30
Sea bass loin with chickpeas from l'anoia and dried tomatoes **	32
Veal rib Milanese	23
Veal fricandó from Massot Farm served with fairy-ring mushrooms	23
Beef sirloin steak with coral-fungi, mushrooms, spinach and foie-gras	32
Roe deer civet	23

MONKFISH

SOLE

SEA BASS

VEAL

VEAL

BEEF SIRLOIN

DEER

SIDE DISHES

Baby potatoes confit with rosemary and yoghurt / Mashed potatoes / Sautéed vegetables / Piquillo peppers / Green salad / Shoestring potatoes	5
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CHEESES AND DESSERTS

Alt Urgell cheese selection trolley	16
Red fruits pavlova	10
Cheesecake with pistachios	10
Vanilla Crème brulée	10
Apple strudel	10
Cream yogurt ice cream from La Reula with honey and walnuts	12
Sorbets and ice creams	8

CHEESES

RED FRUITS

CHEESE

CHOCOLAT

PEARS

YOGURT