



Soups and creams

<i>Soup of pasta</i>	7,49
<i>Cream of asparaguses</i>	8,56
<i>Watermelon "gazpacho" (cold soup)</i>	8,56

To begin

<i>Iberian ham</i>	19,80
<i>Foie Micuit with figs</i>	17,65
<i>Bread with cream of cheeses</i>	10,75
<i>Octopi cooked with onion</i>	11,77
<i>Croquettes of Iberian ham</i>	7,49

Salads and incoming

<i>Salad of the vegetable garden</i>	8,03
<i>Salad of goat cheese and dry fruits</i>	11,77
<i>Cod "Esqueixada"</i>	12,50
<i>Salad of beans and duck ham</i>	11,77
<i>"Escalivada" with anchovies</i>	11,50
<i>Cod "Carpaccio" and salmon</i>	13,00

Pasta and rice

<i>The grated grandmother's gutters</i>	10,16
<i>Gutters of mushrooms</i>	10,16
<i>Risotto with mushrooms</i>	14,44
<i>Rice with a lot of stock of cod and vegetables</i>	14,44

<i>Bread</i>	1,61
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Fish

<i>Supreme of lubina with cream of shrimps.....</i>	18,73
<i>Sole to the "ñoca".....</i>	18,73
<i>Cod to the honey.....</i>	19,79
<i>Cod grated with tomato natural i plums.....</i>	19,79
<i>Padded squids of Catalan sausage.....</i>	12,84

Meat

<i>Veal fillet to the pleasure.....</i>	20,86
<i>Feet of boneless pig.....</i>	13,37
<i>Rabbit (1/4) with "alioli" and garnish.....</i>	13,37
<i>Duck "Magret" with apricot sauce.....</i>	14,98
<i>Catalan sausage of the house with garnish.....</i>	13,37
<i>Lamb hock to the oven.....</i>	12,74

The Grandmother's stews

<i>Pig knacks (with raisins, potatoes and pinenuts).....</i>	13,37
<i>"L'ofegat of the Segarra" (knacks, ear and pig muzzle).....</i>	13,37
<i>Partridge to the vinaigrette "Can Jaumet" (1/2 partridge).....</i>	14,44
<i>Corral rabbit to the anisette.....</i>	13,37
<i>Snails to the gourmande.....</i>	13,91

We remind them that all the stews are made in kitchen of coal and pans of mud

7% included TAX

Summer 2009