



SOLC for LUNCH

Appetizer

Starters

Seasonal mushroom cream soup with foie-gras and hazelnuts  

Our spring garden 

Trinxat with scallops and pork dewlap 

Main Courses

Pork cheeks with apple sauce 

Soupy rice with fish and seafood from the market

Zucchini and goat cheese cannelloni 

Desserts

Mató with walnut ice cream and candied walnuts  

Crispy and creamy chocolate with caramel sauce

and vanilla ice cream   

Rice pudding with caramel, and rice liquor ice cream 

36€ per person

Sant Josep bakery artisan bread,
and "La Gramanosa" extra virgin olive oil,
water, coffee, or tea included.

Gluten  / Pork  / Dairy  / Nuts  / Vegan 

Our chef can adapt the menu with vegan options and modify the ingredients if you inform us of any food allergies or intolerances.

Available on Wednesday, Thursday and Friday

DRINKS MENU

Soft drinks

Coca cola / Schweppes orange or lemon 3.50

Beers

Estrella Damm / Free Damm 4

Vermouth

Perucchi Rosso / Bianco 5

Cava

Mirgin Cuvée Majestic Gran Reserva. *Alella* 7 / 36

Gramona Imperial Brut 60

Champagne

Moët & Chandon Imperial 12 / 56

White wine

Cau d'en Genís Cuvée Majestic. *Pansa blanca. Alella* 5 / 28

Menade. *Verdejo. Rueda* 6 / 32

Gres. *Xarel·lo. Penedès* 40

Pazo Señorans. *Albariño. Rias Baixas* 42

Cuvée Latour. *Chardonnay. Bourgogne* 56

Rosé wine

Jean Leon 3055 Rosé. *Pinot noir, garnacha. Penedès* 6 / 32

Red wine

Abadal Matis. *Cab. Sauvignon. Pla de Bages* 5 / 28

Malpastor. *Tempranillo. Rioja* 6 / 30

Roble del Convento. *Tempranillo. Ribera del Duero* 6 / 32

Purgatori. *Samsó, garnacha, syrah. Costers del Segre* 70