

LA FAGEDA MENU

FIRST DISH

Cream of vegetables soup

Green asparagus and smoked salmon au gratin cream

Hummus (chickpea purée) with vegetables crudités

Pasta geganti with cheese sauce

Potatoes from Olot and salad bouquet

Salad of contrasts and fruits of season

Sautéed vegetables, garlics shoots and pieces of Iberian cured ham

MAIN DISH

Baked hock of pork with garnish

Baked salmon in soya dressing with tiny vegetables

*Botifarra (large Catalan pork sausage)
from la Vall with French beans of Santa Pau*

Charcoal-grilled chicken leg with chips

Charcoal-grilled lamb from Osona (supplement 3.50€)

Charcoal-grilled veal entrecote (supplement 3.50€)

*Cold veal with mushrooms cooked in the traditional
style with truffle vinaigrette*

*Loin of cod au gratin with garlic shoots mousseline
(supplement 3€)*

DESSERTS TO CHOOSE

Assortment of ice-cream

Baked Apple with cinnamon cream

Cheesecake with forest fruit

Cooked pears with red wine and vanilla ice cream

Crème brûlée

Ratafia crème caramel

Yogurt with forest fruits

Bread and water

22,00€ (VAT included)

HALF MENU (1 DISH, DESSERTS, WATER AND WINE)

16,00€ (VAT included)

WE ADAPT ALL KIND OF DIETS AND FOOD INTOLERANCES