



CAN BUCH

ECOTURISME




Summer - Autumn

Timetable 20:30 to 21:30h




A menu based on our holistic and permaculture project. A homemade menu, made with love.




Local and organic products, mostly from our farm.



Appetizer



Appetizer surprise of the day   



Starters

Ajoblanco cream with melon cubes and crispy shallot   

Caprese salad with tomatoes from our vegetable garden, buffalo mozzarella and pesto   

Potato omelette with eggs from our chickens with rosemary  

Homemade gnocchis with grandmother chef sauce  (extra 2€)
(optional with vegan mushrooms sauces) 

"Fajitas" with cheese and vegetables from the garden and cashew sauce
(optional with vegan cheese)  

Main Course

Marinated with tamari and ginger breaded Seitan and Can Buch beer reduction sauce  


Maitake mushrooms from *Montseny* with Provençal sauce in a nest of potato purée   

Oven baked Can Buch chicken with potato mille-feuille  (extra 3€)

Beef Flank "Entraña" cooked at low temperature with *chimichurri* 

Boned Can Buch lamb with his reduced sauce in a potato nest  (extra 4€)

Homemade Desserts

Vegan carrot cake with cashew cream  

Seasonal fruit salad with chia seeds and coconut mousse   

Homemade cheesecake of 4 cheeses with red berries jam   (extra 2€)

Three textured chocolate vegan cake and Can Buch ratafia reduction    (extra 2€)

Homemade lavender ice cream from our garden with Trias cookie  

Price per person **26 €** VAT included

Includes homemade fresh filtered water (Not includes alcoholic drinks nor coffees)

Homemade bread and appetizer of the day **2 €** person

 Vegan

 Vegetarian

 Suitable for celiac