

SUMMER MENU

APPETIZER

Appetizer of the day   

STARTERS

Ajoblanco with smoked sardine and melon  

(optional without sardine) 

Burrata salad with baby spinach from the garden and Kalamata olives  

(optional vegan) 

Red tuna tartare with avocado and wakame seaweed 

Gnocchi with the chef's grandmother's sauce and Parmesan foam 

(optional with vegan mushroom sauce) 

La Balda and Albreda cheese assortment made from fresh cow's and goat's milk from our valley  

MAIN COURSE

Potato and onion omelette with rosemary, made with eggs from our chickens

served with escalivada  

Wild pig ravioli served with its own sauce

Mini sandwiches with oyster mushrooms and smoked cheese 

(optional with vegan cheese) 

Deboned Can Buch lamb with potato parmentier 

Veal cheek served with sweet potato purée and juniper powder 

Cod with hollandaise sauce and a smooth pea cream 

DESSERTS

Carrot cake with cashew and lemon cream  

Seasonal fruit cubes with creamy chia and coconut   

Creamy four-cheese cake on a Lotus biscuit base 

(optional without the biscuit) 

Lavender ice cream from our garden with almond cookie  

Dark chocolate coulant with ice cream and mandarin jam from Can Buch

Pistachio tiramisu  

Menu per person 38 €

Half menu with starter 24 €

Half menu with main course 28 €

Menu without dessert 32 €

Includes homemade bread and fresh filtered water.

 VEGAN

 VEGETARIAN

 SUITABLE FOR CELIAC