




# MENU




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

Cauliflower soup from the garden with poached egg, truffle and sesame oil    
(optional without egg) 


Potato omelette with rosemary made with eggs from our chickens  

Homemade gnocchis with the chef's grandmother's sauce   
(optional with vegan mushroom sauce) 

## MAIN COURSE

Seitan *bikini* with vegan *sobrasada*, Balda cheese from our valley and caramelized onion   
(optional with vegan cheese) 




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



Deboned Can Buch lamb with a rich meat juice gravy in a potato nest 



Beef flank "Entraña" cooked at low temperature with chimichurri and vegetables 



## HOMEMADE DESSERTS

Vegan carrot cake with cashew frosting and lemon  

Seasonal fruit salad with chia seeds and coconut yoghurt   

Homemade 4 cheese cheesecake with red berries coulis  

Homemade lavender ice-cream with Trias biscuit  

Vegan dark chocolate coulant with vanilla ice-cream and mandarin jam from Can Buch  

Price per person 34 € VAT included

Includes homemade bread and appetizer of the day

Includes fresh filtered water

(Does not include alcoholic drinks or coffee)

VEGAN 

VEGETERIAN 

SUITABLE FOR CELIAC 

Half menu with starter 20€ VAT incl. - Half menu with main course 24€ VAT incl.