






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 cream with poached egg, truffle and sesame oil  


(optional without egg) 

Potato omelette with eggs from our chickens with rosemary  


Homemade gnocchis with grandmother chef sauce 

(optional with vegan mushrooms sauce) 

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   

Beef Flank "Entraña" cooked at low temperature with chimichurri 



Boned Can Buch lamb with his reduced sauce in a potato nest 

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  

Homemade lavender ice cream from our garden with Trias cookies  

Price per person 34 € VAT included

Includes homemade bread and appetizer of the day

Includes homemade fresh filtered water

(Not includes alcoholic drinks nor coffees)

VEGAN 

VEGETERIAN 

SUITABLE FOR CELIAC 

Price half menu with starter 20€ VAT included, with main course 24€ VAT included