
LA QUINTA JUSTA

SHYMPHONIC MENU

TO CHOOSE A FIRST, SECOND AND DESERT

Lentils empedrat (legumes salad) with confit quails . –or–
Pumpkin cream with vegetable and mushroom terrine. –or–
Spices bread with escalivada (roasted vegetables) and smoked salted sardine in mustard. –or–
Millefeuille of potato and Catalan sausage with wild mushroom sauce. –or–
Quinoa couscous and vegetables with emporità chesse and mint.

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Veal with ratafia sauce and mashed potatoes. –or–
Baked hock of pork with potatoes and wild mushrooms. –or–
Hake confit with citrus oil and saffron potatoes. –or–
Wok of Iberian pork slice and vegetables with orange sauce. –or–
Baked fish . (suppl. 1,5 €).

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Sheep cheese milk curd with honey or apple compote. –or–
Pineapple and mint soup with coconut ice cream with citrus fruits sorbet. –or–
Chocolate, hazelnut and pistachio brownie with yogurt ice cream from La Fageda. –or–
Panna cotta with strawberries and mint sorbet. –or–
Catalan custard burned with cracknels of farro (cornmeal porridge).

Mineral water ½ L -

Bread of wood fired oven of Hostalets

21,70 € or

23,90€ wine glass

THE MENUS CAN'T BE SHARED