
LA QUINTA JUSTA

GASTRONOMIC MENU

Cheese “Xiroi” of la Xiquella with cream of beetroot soup and anchovies of L'Escala.

Duck foie gras micuit with quince and sweet and sour onion of la Fageda.

Consome of Santa Pau fesols (haricot beans) with pickled pork confit jowl.

Wild turbot supreme, roasted sweet potato and smoke.

Sea and mountain of pork ribs with *Parmentier* of lobster and ratafia sauce.

Meringued milk with Olot tortell ice cream and dark chocolate.

Small volcanic follies.

Mineral water (1/2 L)

Wood-fired bread of Hostalets

Sinols Balmeta red wine (1/2 bottle) or Fer Volar Coloms white wine (1/2 bottle) or Tranquille white wine

(1/2 bottle) or cava Stars Brut Nature (1/2 bottle)

32,90 € (complete table)

THE MENUS CAN'T BE SHARED

