

Tauèrna Aranesa

STARTERS

Salmorejo with smoked sturgeon

Watermelon, cheery tomato and feta salad with mint oil

Vegetables with poached egg or tofu (asparagus, cherry tomato, artichoke, fennel, shiitake, arugula and dill)

Sautéed artichokes with walnut pesto

Free-range chicken, foiegras and truffle cannelloni

Sautéed seasonal mushrooms with poached egg (check availability)

Aranese stew (supplement €3,50)

MAINE COURSE

Duck samosas with apple puree and red berries

Baked sea-bass with potatoes puree and piquillo pepper cream

Rigatoni with parmesan cream, smokeed scamorza, cherry, basil

Pork tenderloin Stroganoff with fried polenta

Duroc pork shoulder with fries and marinated mushrooms (suppl. €2,50)

Dúo longaniza and grilled chorizo with escalivada and potatoes

Venison stew with crunchy potatoes and red berries (suppl. €4,00)

Ribeye steak 300g (suppl. €7,00)

DESSERTS

Catalan cream with pineapple

Fruit with caramelized peanuts and honey

Ricotta with honey and walnuts

Withe chocolate mousse, dark chocolate ganache and crumble

Black forest pavlova (suppl. €2,50)

Dessert of the day (check availability)

Includes bread, one drink per person (watert, glass of wine, beer, soft drink)

Extra bread service € 1,50

Allioli €1,50

Takeaway container €0,50

Price 24,50€