



# Tauèrna Aranesa

## STARTERS

*Leek and pear cream with crispy ham*  
*Roasted cherry tomatoes with mozzarella and pesto oil*  
*Scrambled eggs with Nameko mushrooms, cherry and toast*  
*Roastbeef with tartar sauce*  
*Vegetables with poached egg or tofu (asparagus, cherry, marinated artichoke, shiitake)*  
*Chicken, foiegras and truffle cannelonni*  
*Aranese pot (€3,50 supplement)*

## MAINE COURSE

*Duck samosa with apple puree and red berries*  
*Fish and seafood stew*  
*Mushrooms risotto*  
*Oxtail with truffled mashed potatoes*  
*Pork tenderlois Stroganoff with fried polenta*  
*Duo longaniza and chorizo*  
*Deer civet with crunchy potato (€4,00 supplement)*  
*Entrecote 300g (€7,00 supplement)*

## DESSERTS

*Catalan cream with pineapple*  
*Fruit with caramelized peanut and honey*  
*Cottage cheese with honey and walnuts*  
*White chocolate and hazelnut mousse with crumble*  
*Black forest pavlova (€2,50 supplement)*  
*Cake of the day (check availability)*

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*Bread and 1 drink included (glass of wine, beer, water or soft drink)*

*Extra bread service €1,50      Allioli € 1,50*

*Take away container € 0,50*

*price €24,50*

