

LA CARTE

AUTUMN | WINTER



BY CATALAN CHEF

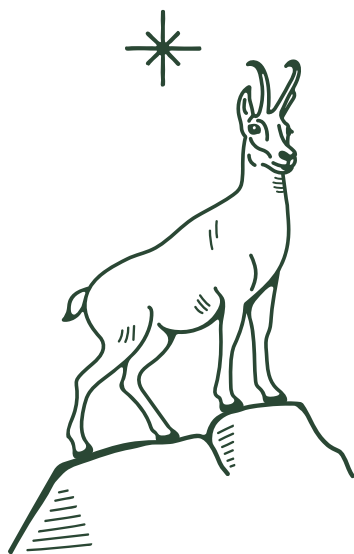
Albert Batlle



RESTAURANT
LA TERRASSE



TO SHARE

Generous portions to share with friends, family or your special someone.



 VEGETARIAN DISHES

HOMEMADE SEASONAL STARTERS

HOMEMADE SMOKED SALMON WITH DILL	15,90€
HOMEMADE DUCK FOIE GRAS MI-CUIT Served with toasted bread slices	23,90€
HALF-COOKED TUNA CARPACCIO Tataki style, marinade and peanuts	15,90€
GOAT CHEESE AND HONEY SALAD 	14,90€
With cherry tomatoes and honey	
PAN CON TOMATE WITH SERRANO HAM	15,90€
PAN CON TOMATE 	6,90€

VEGETARIAN'S CORNER

FRESH AND CAREFULLY PREPARED VEGETABLES

OVEN-ROASTED LEEKS 	9,90€
With toasted hazelnuts and goat cheese crumbles	
HOMEMADE HUMMUS 	9,90€
Spiced with turmeric and pistachios, olive oil	
HONEY-ROASTED SWEET POTATOES 	9,90€
SAUTÉED WINTER VEGETABLES 	11,90€
Seasoned with fresh coriander	
GRENAILLE POTATOES 	9,90€
Tossed with parsley butter	
PUMPKIN VELOUTÉ 	14,90€
With Espelette chili cream and herbed croutons	
HOMEMADE HAND-CUT FRIES 	7,90€
Taillées au couteau	
VEGETARIAN PLATTER 	35,90€
Includes leeks, hummus, sweet potatoes, sautéed vegetables, and pumpkin velouté	

FISHERMAN'S CORNER

COOKED TO ORDER, CHOICE OF SIDE DISHES À LA CARTE

GRILLED TUNA STEAK	25,90€
Marinated with Mediterranean herbs	
GRILLED CALAMARI	25,90€
With chorizo, cherry tomatoes, and homemade pesto	

BUTCHER'S SELECTION

SERVED WITH A HOMEMADE SAUCE OF YOUR CHOICE: CEP MUSHROOMS, ROQUEFORT, OR SERRANO HAM, CHOICE OF SIDE DISHES À LA CARTE

SLICED DUCK BREAST 25,90€

Origin: France or EU, ~ 400g

PRIME RIBEYE STEAK 29,90€

Origin: France or EU, ~ 400g

MEDIUM COOKED PORK TENDERLOIN 25,90€

Origin: France or EU, cooked in two stages, ~ 400g

MOUNTAIN SPECIALTIES

OVEN-BAKED MONT D'OR CHEESE 33,90€

Served with a selection of charcuterie, potatoes, and mixed greens

THREE-CHEESE FONDUE 23,90€

Beaufort, Comté and Emmental cheeses

+ Optional: add charcuterie selection 35,90€

THREE-CHEESE FONDUE WITH CEP MUSHROOMS 27,90€

+ Optional: add charcuterie selection 39,90€

TARTIFLETTE 23,90€

A timeless house classic!

PLATTERS

Pyrenean charcuterie and cheeses 23,90€

Aperitif board 12,90€

KIDS

Menu

GROUND BEEF

with homemade fries and salad

CHICKEN FILLETS

with homemade fries and salad

HOMEMADE PASTA BOLOGNESE

CHOICE OF DESSERT OR ICE CREAM

12€

HOMEMADE DESSERTS

HOMEMADE PASTRIES

APPLE TARTE TATIN 9,90€

Served with a scoop of vanilla ice cream

PANNA COTTA WITH RED FRUITS 9,90€

And fresh mint

CHOCOLATE FONDUE 14,90€

Served with seasonal fruits (minimum 2 people)

CATALAN CREAM 9,90€

Flavored with traditional anise

SWEET TREATS PLATTER 25,90€

Tatin, pana cotta and Catalan cream to share

ICE CREAMS & SORBETS

Coffee, vanilla, chocolate, caramel, pistachio, coconut, lemon, cherry, apricot, peach, passion fruit, mango, pineapple, strawberry, raspberry, rum-raisin

1 SCOOP 2,90€

2 SCOOPS 5,50€

3 SCOOPS 6,90€

COLONEL 9,50€

Lemon sorbet with vodka

CHOCOLATE, COFFEE, OR CARAMEL LIÉGEOIS 9,90€

DAME BLANCHE 9,90€

SOUTHERN FRANCE SUNDAE 9,90€

Cherry, strawberry, and peach sorbets with whipped cream

TROPICAL ISLANDS SUNDAE 9,90€

Mango, passion fruit, and coconut sorbets with whipped cream

IF YOU HAVE ALLERGIES, ASK US FOR THE ALLERGEN CARD. WE'LL BE HAPPY TO GIVE IT TO YOU AND PROVIDE YOU WITH FURTHER INFORMATION

SOLO MENU

For those who do not wish to share, discover our solo cuisine!

BURGER CORNER

SERVED WITH HOMEMADE FRIES AND MIXED GREENS

CLASSIC BURGER Beef patty	17,90€
FISH BURGER Tuna steak, cheddar cheese	19,90€
CHICKEN BURGER Breaded chicken fillet, cheddar cheese	17,90€

BUTCHER'S SELECTION

SERVED WITH HOMEMADE FRIES AND SEASONAL VEGETABLES

FRENCH RIB STEAK 300g Origin: France or EU	29,90€
SLICED DUCK BREAST 300g Origin: France or EU	28,90€
MEDIUM COOKED PORK TENDERLOIN 300g Origin: France or EU, cooked in two stages	28,90€

FISHERMAN'S CORNER

SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES

GRILLED TUNA STEAK Marinated with Mediterranean herbs	29,90€	GRILLED CALAMARI With chorizo, cherry tomatoes, and homemade pesto	27,90€
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DAILY Menu

LUNCH

From Monday to Friday

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Dish of the day

14,90€

Starter + main course, or main course + dessert

18,90€

Starter, main course & dessert

22,90€

DINNER

Every evening, 7/7

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Starter + main course, or main course + dessert

23,90€

tarter, main course & dessert

27,90€