


À la Carte Orígens



<i>Tasting of Caldes de Montbui cold meats with bread and tomato</i>	7,50 €
<i>Pumpkin and ceps cream duo</i>	7,00 €
<i>Salad with artichokes, mushrooms, crispy ham and "carquinyolis" vinaigrette</i>	10,50 €
<i>Pickled quail with couscous tabulé</i>	12,00 €
<i>Beet carpaccio with scallop tartare</i>	9,00 €
<i>Macaroni au gratin</i>	7,50 €
<i>Lettuce hearts with anchovies and red pepper emulsion</i>	10,50 €
<i>Quinoa risotto with green asparagus and mushrooms with truffle oil (vegan dish)</i>	9,00 €

<i>Mountain Rice (Catalan Style)</i>	14,00 €
<i>Squid and cuttlefish "Fideuada" (noodles paella)</i>	14,00 €
<i>Cod "brandade" with tapenade sauce</i>	10,00 €
<i>Grilled salmon with corn textures</i>	15,00 €
<i>Casserole of beans with sausages</i>	8,00 €
<i>Fricandeau of veal with mushrooms</i>	14,00 €
<i>Roasted chicken with pine nuts and prunes</i>	13,70 €
<i>Slow baked Montseny lamb with mousseline potatoes</i>	14,00 €
<i>Duck breast with stepped artichoke and mushroom sauce</i>	15,00 €

<i>Crème brûlée traditional style</i>	4,50 €
<i>Cheesecake</i>	5,00 €
<i>Sacher cake</i>	5,50 €
<i>Custard homemade with whipped cream</i>	4,50 €
<i>Seasonal fruit salad</i>	4,50 €
<i>Creamy yoghurt with red fruits</i>	5,00 €
<i>Milk curd with honey with carquiñolis</i>	5,00 €
<i>Ice-cream (raspberry, chocolate, vanilla, yogurt, coconut, tangerine)</i>	4,50 €

VAT included