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# Menu Orígens

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*Tasting of Caldes de Montbui cold meats with bread and tomato  
Pumpkin and ceps cream duo  
Salad with artichokes, mushrooms, crispy ham and carquinyolis vinaigrette  
Pickled quail with couscous tabulé  
Beet carpaccio with scallop tartare +1€  
Macaroni au gratin  
Lettuce hearts with anchovies and red pepper emulsion  
Quinoa risotto with green asparagus and mushrooms with truffle oil (vegan dish)*

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*Mountain Rice (Catalan Style)  
Squid and cuttlefish "Fideuada" (noodles paella)  
Cod "brandade" with tapenade sauce  
Grilled salmon with corn textures  
Casserole of beans with sausages  
Fricandeau of veal with mushrooms  
Roasted chicken with pine nuts and prunes  
Slow baked Montseny lamb with mousseline potatoes  
Duck breast with stepped artichoke and mushroom sauce +2€*

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*Crème brûlée traditional style  
Cheescake  
Sacher cake  
Custard homemade with whipped cream  
Seasonal fruit salad  
Creamy yoghurt with red fruits  
Milk curd with honey with carquiñolis  
Ice-cream (raspberry, chocolate, vanilla, yogurt, coconut, tangerine)*

*Price per person: € 25  
VAT included*