

Abat Menu

Waffer pastry with *gaspatxo* (cold soup made of raw, blended vegetables).

Cold grilled meat with pine aroma.

Ajoblanco (bread and garlic soup) with mango and *Bafelgó* tuna.

Smoked rice with *Ral d'Avinyó* pork ribs and cream of thyme.

Fish soup with its *picada* sauce.

Our rabbit with a chocolate touch.

Catalan soft and fresh cheese tiramisu with *ratafia* (fruit-based beverage).

Petit fours.

The price is **72.00€**. Wine not included.

Montserrat Big Menu

Waffer pastry with *gaspatxo* (cold soup made of raw, blended vegetables).

Onion water with blue cheese *bunyols* (fried dough balls).

Foie mi-cuit with berries and flower jelly.

Gillardeau oyster with *Ajoblanco* (bread and garlic soup).

Steak tartare taco with wheat and mustard textures.

Pea en papillote from our vegetable gardens with cod tripe and mint.

Smoked rice with *Ral d'Avinyó* pork ribs and cream of thyme.

Fresh fish with cream of broccoli, cauliflower couscous and crispy kale.

Our rabbit with a chocolate touch.

The flowers from our garden.

Banoffee (chocolate, peanut, cream, caramelized banana ice cream and caramel)

Petit fours.

The price is **95.00€**. Wine not included.

**Menus subject to modifications by the chef.*

These menus will only be used for a full table.

The planned time to taste the dishes is more than 2 hours.

“The classic ones”

Our roast cannelloni with foie and truffle.

28,00 €

Girona beef steak tartare with wheat and mustard.

36,00 €

Roasted beef eisbein with roasted apple and sweet wine sauce.

(for 4 people minimum)

32,00 € (per person)

“Seasonal dishes”

Ajoblanco (bread and garlic soup) with mango and Bafelgó tuna.

32,00 €

Girona beef with seasonal mushrooms and cocoa sauce.

36,00 €

“From the vegetable garden to the pot”

Pea en papillote from our vegetable gardens with cod tripe and mint.

28,00 €

Confit of cod with beans from Castellfollit del Boix and vegetables stew.

36,00 €

“From the sea to the plate”

Fresh fish with cream of broccoli, cauliflower couscous and crispy kale.

34,00 €

“Local dishes”

Smoked rice with Ral d'Avinyó pork ribs and cream of thyme.

36.00€

Our rabbit with a chocolate touch.

28,00 €

“Sweet moment”

Banoffee

(Chocolate, peanut, cream, caramelized banana ice cream and caramel)

11,50 €

La montserratina

(Almond biscuit with vanilla and rosemary cream).

11,00 €

Catalan soft and fresh cheese tiramisu with ratafia (fruit-based beverage).

10,50 €

The flowers from our garden.

10,00 €

Catalan cheeses selection.

12,00 €

“Sweet harmony”

Artisan beer, Gruut amber.

5,00 €

Wine Vi de pedra, Garnatxa Lagravera, Costers del Segre.

5,00 €

Artisan beer, Guineu vainilla black velvet, Bages.

5,00 €

Fortified wine Gamberillo, Terra alta.

8,00 €

"In compliance with EU Regulation 1169/2011, regulations about Allergens, we have the composition of all our dishes available"