



To share... or not

From the land

Charcuterie & Cheeses

Andorran cured meats & pâté platter 24,00
*Traditional variety without colouring or preservatives
from Can Jordi and bread with tomato*

- Pâté with apple and cinnamon
- Pâté with figs jam
- Pâté with Andorran beer
- Longaniza sausage
- Bull de carnets
- Donja

100% pure iberian ham 30,00
With bread and natural tomato

Board of P.D.O. cheeses 24,00
6 international cheeses

Cow's cheese

- **Xirós de Bisqato**,
creamy, from Guitiriz
- **Tête de Moine** from Jura
- **Blau de Jutglar**
from Lluçanès

Sheep's cheese

- **La Retorta**
Best cheese in the world 2011
- **El Roure Trufat**
Campollano, raw milk
- **Manchego "La Casa del Bosque"**

From the Sea

Smoked salmon 20,00
Salmon loin and crispy toast

Oysters 4,00/unid
*Gillardeau, the smoothest and most sophisticated of all
oysters*

Check with the waiters about allergens



L'Entrecôte

Special Menu

Grilled beef entrecôte with Chef's secret sauce

Walnut salad, french vinaigrette, crispy fries and garlic bread

Bread

Desserts

¼ of house wine or beer incl.

36,00

Greens & a whim

Salad 1275

17,00

Dressed greens with creamy avocado, edamame and aromatic herbs

Endive salad

7,00

Endive with garlic vinaigrette, orange, anchovies and codfish

Monterosa tomato salad

4,00

Salad with traditional winter tomato with prawns and shallot

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Hot starters & pan fried

Onion soup 15,00

Dry bread, meat stock and caramelised onions

Pumpkin cream soup 15,00

Delicious, nourishing and very comforting

Vegetable wok 17,00

Seasonal vegetables and free range egg 3 minutes

Open omelette Andorran style 15,00

Black sausage and white beans

Braised aubergine with rosemary honey, burrata and pistachios 20,00

Creamy, sweet and crunchy

Homemade croquettes of acorn-fed ham 15,00

Creamy béchamel sauce with Iberian ham

Grilled escalivada 18,00

Grilled escalivada with tuna, anchovies and wrinkled olives

Sant Esteve cannelloni 20,00

Roast, béchamel sauce and au gratin

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Caprices

Sphere 8,00

Chocolate surprise

Lemon and red fruits mousse 7,00

Fine texture and forest sauce, rice crispies and chocolate

Madagascar vanilla crème brûlée 7,00

A classic french pastry recipe very similar, but not the same, as crema catalana

Sandro Desii artisan ice cream 7,00

- *Mexican vanilla*
- *Pistachio*
- *Dulce de leche*
- *Chocolate shavings*
- *Youzu and lime sorbet*

Assortment of fruit 7,50

Variety of seasonal fruit

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Main courses

From the sea

Prawns 25,00

Prawn ragout in a light curry cream sauce

Tuna 24,00

Tuna tataki, wakame seaweed and sesame seeds

Codfish 22,00

Confit with tomato and sofrito

Sea bass 27,00

Wild, grilled and mushroom duxelle

From the land

Crispy rack of lamb 27,00

Milanese style with ali oli of herbs

Sirloin steak 30,00

Porcini mushrooms and potato pont neuf

Pork steak "secreto" 24,00

Juicy Iberian pork and romesco sauce

Beef cheeks 24,00

Stewed with time, ratafia and served with soft parmentier

Free-range chicken thigh 15,00

Grilled, marinated and served with citrus ali oli

Rice (min. 2 pers.)

Cuttlefish, prawns and a touch of squid 25,00/pax

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