

TO *share*

Iberian ham "5 encinas" 30€ -
with bread and tomato 20€ (1/2 portion)



Iberian ham "croquetas" 3€ / unitat



FROM THE *sea*

Baked turbot with truffle 35€
"parmentier" and romesco sauce

Cod "Kokotxas" in 28€ -
green sauce 18€ (1/2 portion)

Cod "a la llauna" (Catalan-style 25€
baked cod)

Starters



Traditional Catalan broth 20€
with galets pasta and
homemade meatball

Fine green beans salad with 26€
duck ham and foie gras
shavings

Trinxat" from Cerdanya with 22 €
winter cabbage 15€ (1/2 portion)

Foie gras and 32€ -
truffle raviolis 22€ (1/2 portion)

Chickpea and Tripe Stew 22€

Traditional cannelloni 22 €

Fresh pasta with Prawns from 24€
the Mediterranean coast

Foie gras "torchon" with 32€
tomato jam and caramelized
onion

"Ganxet" beans stewed with 25€
pork snout and ear

Supplement

Bread and olive oil €4/pers.
Pain et huile 4€ pp

Organic extra virgin olive oil, with a fruity aroma and herbal notes,
handcrafted from selected arbequina olives.

FROM THE

land

"Gigot" of lamb slow 33€ -
cooked for 7 hours 20€ (1/2 portion)

Aged beef fillet with 35€
"pont-neuf" potatoes

Veal cheek with a sweet and 28€
sour Wild red berry sauce

Candied Shoulder of kid goat 35€

Rack of Pyrenean lamb roasted 35€
with its own jus and

Provençal herbs and potato 28€
Graten

Roasted poussin "coquelet" with 28€
straw potatoes and green
asparagus

Hand-cut Steak Tartar with 30€
Comté foam



Menu designed with recipes from Josep Maria Boix

Gluten Milk Eggs Fish Molluscs Crustaceans Sulphites Nuts

OUR cheeses

A selection of Cerdanya and international cheeses  17€









THE PLEASURE OF *sweet treats...*





Pear "semifreddo" with vanilla sauce 	15€
Cheesecake   	15€
Assorted ice creams  	12€
Thin apple tart with vanilla ice cream and caramel sauce   	15€
Chestnut cream with blackberry coulis All chocolate 	15€
"Bunyols de vent" stuffed with cream  	13€
Grand Marnier soufflé   	18€

(*) Desserts must be ordered in advance

Tasting MENU



Glass of champagne with appetizer
Lobster salad with mango vinaigrette 
Foie gras and truffle ravioli  
Sole fillets with prawns  
Cod "kokotxas" in green sauce  
7-hour slow-cooked lamb shoulder 

Cheese selection 
Strawberry cream 
Grand Marnier soufflé   
Petit-fours 

Price per person: €110 (VAT included)
Wine pairing option: €35 (VAT included)
Drinks not included

(*) Full table required

Boix MENU

Glass of cava with appetizer
Foie gras and truffle ravioli  
Cod "kokotxas" in green sauce  
Roasted kid goat leg fillets

Pre-dessert
Apple tart with vanilla ice cream and caramel sauce   
Petit-fours 

Price per person: €68 (VAT included)
Drinks not included

Menu designed with recipes from Josep Maria Boix

 Gluten  Milk  Eggs  Fish  Molluscs  Crustaceans  Sulphites  Nuts