

TO share

Iberian ham "5 Encinas",
hand-carved, with bread and tomato  32€ -
20€ (1/2 portion)

Iberian ham "croquetas"   4€ / unitat

FROM THE sea

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

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

Corvina stew with Palamós
prawns   28€

Bluefin tuna belly tataki on
piquillo peppers  28€

Starters



Tomato and basil soup 20€

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

Salmorejo with lobster   30€

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

Tomato, tuna belly and spring
onion salad  18€

Traditional cannelloni   22 €

Fresh pasta with Prawns from
the Mediterranean coast   26€

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

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

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
cooked for 7 hours  33€ -
20€ (1/2 portion)

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

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

Candied Shoulder of kid goat 36€

Rack of Pyrenean lamb roasted
with its own jus and
Provençal herbs and potato
Graten  36€

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

Hand-cut Steak Tartar with
Comté foam   32€

Meatballs with chanterelle
mushroom and cuttlefish  26€

Bresse pigeon with vinaigrette  32€

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 

18€

THE PLEASURE OF *sweet treats...*

Cheesecake    15€

Assorted ice creams   12€

Thin apple tart with vanilla ice cream and caramel sauce    15€

Mille-feuille with cream and strawberries    15€

All chocolate   15€

Chocolate truffles with cream    15€

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 
Three-chocolate dessert 
Grand Marnier soufflé   
Petit-fours 

Price per person: €118 (VAT included)
Wine pairing option: €35 (VAT included)
Drinks not included

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: €72 (VAT included)
Drinks not included

(*) Full table required

The menu service will be available until 2:00 p.m. and 9:00 p.m.

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 Gluten  Milk  Eggs  Fish  Molluscs  Crustaceans  Sulphites  Nuts