

LA PÈRGOLA

APETISERS

Acorn-fed Iberian ham	PLATE 36.00 €	TAPA 23.00 €
Cantabrian anchovies	PLATE 19.50 €	TAPA 12.00 €
Coca bread with tomato		7.00 €
Beluga Caviar 10gr with buckwheat blinis and raifort sour cream		43.00 €
Andorran chicken Nems with spices and potato foam with a spicy touch		12.00 €
Leeks at low temperature with "mole poblano" and mini corn cobs		12.00 €
Homemade croquettes		9.50 €
Papillot of mini carrots with sheep's cottage cheese made with herbs from our garden and toasted almonds		12.00 €
Brioche with truffled salted butter and Iberian dewlap		15.00 €
Crispy beef sweetbreads with green tomato sauce		16.00 €

STARTERS

Barbastro tomato salad with tuna belly and spring onion	16.00 €
Five Elements Salad: Smoked sardine, carrot, chickpeas, avocado, beet, crudites and wild black rice	18.00 €
Seasonal leaf salad and vinaigrette	15.00 €
Warm seafood soup with prawns, fried quail egg and tender sprouts	20.00 €
Almond cream with marinated guinea fowl and mushrooms	19.00 €
Artichoke hearts with cod snout, morels and foie	23.00 €
-The "pappardelle" with seafood	28.00 €
Traditional XL cannelloni with crunchy Parmesan	17.00 €

RICE AND FISH

Dry crayfish rice *	24.00 €
Soupy duck and foie rice *	24.00 €
Casserole noodles with scallops and "bean" in green sauce *	25.00 €
Sautéed coastal squid, served with truffle mashed potatoes	24.00 €
Black monkfish tail with sautéed vegetables	36.00 €
Fish market	S/M

*THESE DISHES ARE PREPARED FOR A MINIMUM OF 2 GUESTS

MEATS

Galician beef sirloin with Pavé style potatoes and Gorgonzola Sauce	37.00 €
Galician old cow T-bone steak with French fries and Padrón peppers	82.00 €
Steak tartare prepared table side	35.00 €
Crispy suckling pig with blueberry chutney and its juice	28.00 €
Low temperature lamb leg, laminated, with sweet potato textures and herb sauce	29.00 €
Andorran chicken in two cookings, mushrooms and muscat sauce	26.00 €

DESSERT

The Coulant.	
Black sesame rock and citrus with truffle earth	10.00 €
-The different textures of pumpkin.	10.00 €
Dessert by Patrice Bernard	10.00 €
Assortment of refined cheeses	19.00 €
Ice cream and sorbets.	9.00 €

