

THE SIUBÈS MENU

price per person 22€

* Supplement of 5 €

** Supplement of 12 €

STARTERS

choice of one

Siubes Salad with cheese, seeds and dried fruit and nuts
Tomato macerated with smoked sardines
Duroc ham dish
Tartlets stuffed with pumpkins of Vall d'en Bas and mushrooms
Beef Carpaccio with pine nuts, parmesan and Siubès' truffle oil
* Red prawn carpaccio with olive oil
Vegetable soup with mushrooms
Ravioli of spinach and cottage cheese
Creamy foie de la Barroca with apple compote and ratafia Russet reduction
Meat cannelloni with truffle
Elvira's dish, the chef

MAIN COURSE

choice of one

* Mushroom rice with foie gras (min 2 pers.)

* Rice with cod and artichokes (min 2 pers.)

Casserole:

Siubès' snails

Pork ribs with barbecue sauce and vegetables

Crispy pig's trotters with potatoes and garlic sauce

Veal cheeks with Ratafia reduction

Tripe with veal cheeks

Dish of the day

Grill :All the meat is accompanied with garnish

Garrotxa lamb

Homemade catalan sausage

Rabbit shoulders

Beef steak medium 200 grams +/-

** One pound beef entrecote steak of Girona (+400grams)

** Duck breast with reduction of "Llàgrimes de Tardor" with figs

Our fish:

Frog-fish with wine sause

* Cod in sauce of artichokes

* Grilled cod

* Cod of Siubès (with tomato reduction)

* Cod with garlic mousseline

* Cod with "samfaina"(tomato, onion, red pepper, pumpkin) & pine nuts

* Cod with confited onion and mushrooms

* Cod with raisins, plums and pine nuts with Siubes' truffle oil

DESSERT (dessert menu)

Bread, water, wine and VAT included. Coffee not included

IF YOU HAVE ANY ALLERGY INFORM TO THE WAITER

CHILDREN LESS THAN 12 YEARS OLD.

1 STARTER + ICE CREAM + DRINK = €10

1 MAIN COURSE + ICE CREAM + DRINK = €12