


COQUES dels HOSTALETS (Traditional bread similar to a yeasted flatbread)

C! Coca with <i>escalivada</i> (roasted red pepper and eggplant) and anchovies from L'Escala.....½ 6,80 €.....	13,50 €
Coca with tomato, roasted onion and artisan cheese.....½ 6,80 €.....	13,50 €
Coca with apple compote and duck <i>foie</i>½ 7,80 €.....	15,50 €

COLD STARTERS

C! Local cured and cooked cold sausages with bread and tomato.....	11,00 €
C! Catalan salad (with cold sausages)	10,00 €
 Beans salad with pickled vegetables, citrus <i>vinaigrette</i> and smoked sardine.	11,00 €
Goat cheese salad with coffee <i>vinaigrette</i>½ 8,00 €.....	12,00 €
Cod salad with baked red pepper, garlic and parsley oil and pinenuts.....	13,00 €
Shrimps' carpaccio with truffle oil and toasted bread.....	13,50 €
Beef carpaccio with parmesan cheese flakes	½ 7,00 €.....13,80 €



HOT STARTERS

 C! Potatoes from Olot (meat-stuffed)	½ 6,00 €.....	11,80 €
C! Stuffed eggs (Capuchin style) with tomato sauce	½ 6,00 €.....	11,80 €
 Local potato <i>gnocchi</i> with <i>Mas Farró</i> sheep cheese		11,00 €
 Black turnip, baked onion and <i>perol</i> sausage		10,00 €
 <i>Millefeuille</i> of potatoes and sausage with wild mushroom sauce	½ 7,00 €.....	13,80 €
Grilled green asparagus with <i>romesco</i> sauce	½ 6,00 €.....	11,80 €
Artichokes with <i>romesco</i> sauce		14,00 €
C! Home-made cannelloni with <i>bechamel</i>		10,00 €












* Bread from Hostalets 0,85 €/person

* Toasted bread Hostalets with garlic and tomatoes 1,25 €/person

FISHES

	Scallops with pork jowl, potato and stew sauce	16,50 €
	Galician-style octopus (with potato and smoked paprika)..... ½ 8,50 €.....	16,80 €
	Cod with <i>crema de samfaina</i> (stewed vegetables cream), beans and garlic gratin	18,80 €
	Baked turbot with turned vegetables and green garlic oil	20,00 €





MEATS

	Grilled chicken leg	9,50 €
	Grilled pork sausage	10,00 €
	Grilled rabbit	11,50 €
	Grilled veal steak	14,00 €
	Grilled marinated Duroc pork ribs with potatoes and salad	14,00 €
	Confit of duck leg with pear in <i>rancio</i> wine	14,00 €
	Duck magret with seasonal fruit and mashed potatoes	16,80 €
	Grilled lamb chops	15,00 €
	<i>Sous-vide</i> lamb shoulder and leg with onions and mushrooms	18,50 €
	<i>Sous-vide</i> Angus veal with mashed potatoes and apricot compote	16,00 €
	Grilled veal entrecote	19,50 €
	Grilled veal fillet	22,00 €
	Grilled aged cow (550-600 g)	27,00 €

* Grilled meats are served with potato chips and fried zucchini.

* **Sauces** - Mushrooms / Ratafia / Veal juice...3€ * *Allioli* / *Romesco* / Grain mustard...1,5€

STEWES

	Rabbit shoulders with wild mushrooms.....	12,80 €
	Veal head and trotter	13,00 €
	Pork cheek with <i>ratafia</i> sauce, sour turnips and apple compote.....	13,50 €
	Stewed snails with <i>xorizo</i> and pork jowl.....	16,80 €

HOME-MADE DESSERTS

Lemon and rosemary 6,60€

Walnut cake, sheep yogurt *espuma*, lemon and rosemary sorbet

Xoconegra 6,60 €

Dark chocolate cake, raspberry cloud, blood orange sorbet and vanilla cream.

Creamy cheesecake 6,60 €

With a spot of blue cheese from la Xiquella and organic eggs from Mas Castanyer.

hazelnut crumble and mango sorbet

(Only weekends and holidays)

Passion fruit 6,60 €

Passion fruit sorbet, caramel cake, cocoa crumble and caramel *espuma*

Volcano 20 anniversary Volcanic Cuisine 7,70 €

Chocolate semi-sphere, hazelnut crumble, chocolate chips, vanilla cream,


cherry sorbet and hot chocolate sauce

Artisan ice-creams (3 balls)5,50 €

Ice-creams: Chocolate / Vanilla / *Ratafia* and nuts / Yogurt / *Mascarpone* and figs / *Turrón*

Sorbets – Tangerine / Strawberry / Lemon

 **Buckwheat and honey madaleines with a ratafia shot**..... 5,50 €

 **Crema catalana** (custard topped with a layer of caramelized sugar)5,50 €

Chocolate Brownie with walnuts and caramel sauce5,50 €

Irish coffee.....5,50 €

DESSERT WINE

Garnatxa de l'Empordà.....2,20 €

Moscatell de l'Empordà.....2,20 €

Dulce viejo Pedro Ximénez.....3,10 €

Vi de gel Gewürtztraminer. Gramona, Penedès.....3,90 €

10 % IVA inclòs