La Vaqueria

From 1 p.m. to 3 p.m.

TO NIBBLE ON

100% Bellota Iberian ham D.O. Guijuelo with tomato bread ..... 34 €

Black Angus beef cecina with tomato bread ..... 30 €

Cantabrian anchovies with tomato bread (6 pcs) ..... 18 €

Home-made chicken croquettes (6 pcs) ..... 12 €

Foie gras terrine with truffle, Pedro Ximénez and Port wine jelly ..... 28 €

Russian salad with prawns ..... 28 €

SOUPES

Watermelon and strawberry gazpacho with cucumber ice cream ..... 18 €

Leek and white asparagus vichyssoise with leek ice cream ..... 20€

COLD STARTERS

Duck carpaccio salad with fruits and vegetables ..... 28 €

Sea & mountain salad (vegetables, mushrooms, prawns and Iberian ham) ..... 26 €

Seasonal tomatoes with tuna, spring onion and basil mayonnaise ..... 28 €

Goat cheese salad with tomato and avocado in its basil and mint juice ..... 20 €

Prawn tartar with avocado, basil and sorbet lime ..... 32 €

WARM STARTERS

Baby squid sautéed with black pudding cream and pea purée ..... 28 €

Roasted aubergine with sobrasada ..... 28 €

Camembert « au gratin » with potatoes and summer truffle ..... 26 €

Andorran organic eggs 1900 fried with potato, mushrooms, Iberian ham and truffle 30 €

PASTA

Giant meat cannelloni with summer truffle (veal, chicken and pork) ..... 26 €

Pappardelle (wide tagliatelle) with truffle cream, parmesan and summer truffle 28 €

Fresh tagliatelle with shrimp, green asparagus and wild mushrooms ..... 28 €

Macaroni au gratin in a Bolognese sauce ..... 18 €

RICE

Mountain rice (min. 2 pers. 20min) ..... 24 €/P

Creamy lobster and fish rice (mín 2 pers. 20 min) ..... 30 €/P

FONDUES

Meat fondue: beef tenderloin, meat sauces & French fries (min. 2 pers.) ..... 32 €/P

Cheese fondue with Iberian salted meats and green salad (min. 2 pers.) ..... 28 €/P
75% Emmental, 10% Comté, 10% Tomme de Franche-Comté, 5% Beaufort

FISH

Tuna tataki with mayonnaise made from tuna belly and piquillo pepper cream ..... 30 €

Grilled filet of cod gratinated with “allioli” and roasted potato ..... 30 €

MEATS

Peking Duck in its own jus with celeriac purée and mini vegetables (2 pers) ..... 60 €

Shoulder kid lamb cooked at low temperature in its juice and roasted potatoes ... 32 €

Steak tartar with mustard mayonnaise, rocket lettuce and Parmesan cheese .. 24 €

Sliced Wagyu loin with its own jus and celeriac purée ..... 38 €

Wagyu hamburguer with potatoes “au gratin” and foie gras escalope ..... 36 €

Grilled chuck flap roasted in its juice with small potatoes and wild mushrooms... 34 €

Grilled fillet of venison with summer truffle sauce, cacao cream and pear ..... 30 €

Hare à la Royale with foie gras, truffle and creamy potato ..... 30 €

GRILLED MEATS

Beef tenderloin ..... 34 €

Angus entrecote from Nebraska ..... 45 €

Rib of veal Angus “Tomahawk” (1,2 kg) ..... 85 €

Lamb cutlets ..... 30 €

1 garnish of your choice (grilled meats): *French fries, sautéed vegetables, potatoes « au gratin » or salad*

DESSERTS

Assortment of raw milkcheeses ..... 16 €

Our version of Tiramisu ..... 12 €

Traditional Catalan crème caramel ..... 10 €

Mango cannelloni filled with passion fruit and its ice cream ..... 12 €

Fake Ferrero Rocher with white chocolate filled with mango and citrus ..... 14 €

Pistachio soufflé, vanilla cannelloni and coconut ice cream (15mn) ..... 14 €

Warm dark chocolate fondant with vanilla ice cream and white chocolate cannelloni (15mn) 14 €

Duo of black chocolate and mango with curry, coconut ice cream ..... 12 €

Cacao toffee with coffee ice cream ..... 12 €

Caramel half-moon with its foam, candied pear and nougat ice cream ..... 14 €

Apple Tarte Tatin with vanilla ice cream ..... 12 €

Our version of lemon pie ..... 14 €

Gin Tonic sorbet with red berries and mint soup ..... 10 €

Our selection of fresh fruits ..... 12 €

All the allergen information listed in this menu has been provided by our suppliers.
However, we cannot be held responsible for any potential cross-contamination that may occur during preparation in our kitchen.

If you suffer from any type of allergy or intolerance, please inform our staff. Thank you.