

La Vaqueria

From 1:00 PM to 4:00 PM. Winter season
From 1:00 p.m. to 3:30 p.m. Rest of the year

TO NIBBLE ON

100% Bellota Iberian ham D.O. Guijuelo with tomato bread	34 €
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 and small vegetables with mayonnaise	24 €

SOUPS

Pasta soup with baby meatballs	12 €
“Escudella” Andorran-style stew with pasta, vegetables and pork	18 €
Traditional French onion soup with poached egg	16 €
Butternut squash cream with crispy Iberian ham and pumpkin seeds	16 €
Stew of baby broad beans with artichokes, scallops and black pudding	30 €

COLD STARTERS

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 €
Mackerel with seaweed bread, sobrasada cream, anchovy and black olive	24 €
Prawn tartar with avocado, basil and sorbet lime	32 €
Parmesan sablé with Nebraska loin and vegetables	30 €

WARM STARTERS

Sautéed artichokes with squid, prawns and young garlic	28 €
Baby squid sautéed with black pudding cream and pea purée	28 €
Roasted eggplant with baby squid	28 €
Camembert « au gratin » with potatoes and truffle	26 €
Andorran organic eggs 1900 fried with potato, mushrooms, Iberian ham and truffle	30 €
« Trinxat » (cabbage & mashed potato) with salted pork and Catalan sausage	24 €

PASTA

Giant meat cannelloni with truffle (veal, chicken and pork)	26 €
Pappardelle (wide tagliatelle) with truffle cream, parmesan and truffle	28 €
Fresh tagliolini with shrimp, green asparagus and wild mushrooms	28 €
Vegetable gnocchi with carbonara cream	22 €
Macaroni au gratin in a Bolognese sauce	18 €

RICE

Riz de montagne (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)	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 €
Line-caught hake, Galician style, with baby potatoes	30 €

MEATS

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 €
Knife-cut boneless oxtail stew and mousseline potatoes	26 €
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 truffle sauce, cacao cream and pear	30 €
Hare à la Royale with foie gras, truffle and creamy potato	28 €
Boneless veal rib cooked at low temperature with celeriac purée	26 €

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 €
Chocolate fondue with strawberries and banana (min. 2 pers)	14 €/P
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.