

# La Carte

## Starters

- Toasted bread with tomato 5.50
- Toasted bread with tomato and cured Iberian ham 18.50
- Toasted bread with tomato and anchovies from L'Escala 14.95
- Assorted green salad with vegetables and Modena vinaigrette 7.00
- Home-made duck foie gras with apple chutney 16.00
- Pumpkin cream with poached egg, Spanish cured ham and parmesan cheese 13.00
- Poached egg dressed in an aubergine with parmesan chips, Spanish cured ham and red wine sauce 13.80
- Perigord salad and warm foie gras : greens, croutons, cubed bacon, gizzard, smoked duck fillets 17.80

## Main courses

- Risotto cooked with Parmesan cheese 13.50
- Risotto served with foie gras chips and truffle balsamic vinegar 16.50
- Fresh tagliatelle with 'pesto' sauce 14.00
- Turbot « soufflé » with Champagne 26.00
- Almond crusted cod served with coconut sauce 21.00
- Sea bass served with artichokes, tomatoes, onions and meat juice 24.00
- Roasted white veal served with potatoes, vegetables and butter sauce 18.85
- Grilled heart of rump steak with red wine sauce 17.85
- Beef fillet "Rossini" (with foie gras) 27.00
- Roast quail stuffed with black pudding and prunes 17.00

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## Cheese

- Assorted cheese 12.00
- Potatoe stuffed with "Reblochon" cheese and cumin, cooked au gratin 9.90

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## Desserts

*(Please order your dessert at the beginning of your meal)*

- Classic home-made Catalan cream 7.00
- Walnuts tart with praline ice cream 7.70
- Apple and rosemary 'tart Tatin' served with vanilla ice cream 7.70
- Ice cream sorbet assortment of 3 flavours to choose from:  
Lemon, mango, raspberry, vanilla, praline, coffee) 7.20
- Chocolate and red berries sabayon served with raspberry sorbet 8.00
- 'Dama blanca' (Vanilla ice cream, meringue, cream and chocolate sauce) 7.20
- Café gourmand (Catalan cream, pie, chocolate pudding, madeleine and lemon cream) 9.00



## Aiguille Rouge Menu 29.95€

Onion soup with grilled cheese croutons  
Salad with cubed bacon, croutons and French vinaigrette  
Cheese crust served with assorted greens

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### **Tartiflette**

Baked sliced potatoes dish, cubed bacon, onions with Reblochon cheese

### **Savoyard cheese fondue**

Assortment of « Comté, Beaufort, Emmental » cheeses melted in white wine of Savoy.

### **Ham**

Honey-roasted ham served in a casserole

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### Blueberry pie

Baked apple served with vanilla ice cream

Dama blanca La Plaça (Vanilla ice cream, meringue, cream and chocolate sauce)



## Mont Blanc Menu 26.95€

### **Raclette**

Cured meats, potatoes, green salad with French vinaigrette,  
melted Raclette cheese

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Dama blanca La Plaça (Vanilla ice cream, meringue, cream and chocolate sauce)

Fruit soup with red wine

## Plaisir Menu 27.95€

Marinated salmon served with assorted green salad  
Pumpkin cream with almond milk and Parmesan cheese chips  
Home-made duck foie gras with apple chutney (+2.00)  
Assorted greens with warm goat cheese on toast and cider vinaigrette  
Beef carpaccio served with assorted greens, parmesan cheese and  
concentrated truffle sauce  
Assorted green salad with shrimps, parmesan cheese, smoked duck fillets  
and raspberry vinaigrette (+ 3.50)

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Sauté squid served in a casserole with vegetables and sweet and sour sauce  
Fillet of gilthead served with bacon, laurel and meat juice  
Sea bass fillet served with potatoes and onions  
Roasted steaklet of duck with Muscatel and raisins  
Grilled heart of rump steak with red wine sauce (+3.00)  
Beef fillet served with truffle sauce (+4.00)  
Fresh tagliatelle with 'pesto' sauce

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Classic Catalan cream  
Colonel Limon-Vodka (+3.00)  
Assorted cheese (+4.00)  
Thin apple pie with vanilla ice cream  
'Dama blanca' (Vanilla ice cream, meringue, cream and chocolate sauce)  
Café gourmand (Catalan cream, pie, chocolate pudding, madeleine and lemon cream) (+3.00)

## Tasting Menu 46€

Only to order

4 dishes