

## The Starters of the Season



PÀ DE PAGÈS



LA TRAMUNTANA  
JA VÈNIR GANA



VI NEGRE DE  
L'EMPORDÀ

<i>Salad with pickled mushrooms and burrata *</i> (7)	11,85€
<i>Porcini and prawn carpaccio with truffle oil and mesclum *</i> (1,2)	20,10€
<i>Mi-cuit of foie-gras with raisin and walnut bread and muscatel caviar *</i> (1,8)	19,50€
<i>Iberian Jabugo ham 100% acorn with bread and tomatoe *</i> (1)	23,20€
<i>Our fish soup</i> (1,2,4,8,13)	13,15€
<i>Grilled clams with garlic and persil *</i> (13)	24,75€
<i>Grilled artichokes *</i>	16,80€
<i>Cannelloni Duran's style</i> (1,7,9)	12,90€
<i>House Snails with a Spicy Twist *</i> (9,13)	14,80€
<i>Home made chicken croquettes</i> (1,3,7)	10,60€
<i>Batter-Dipped fried squid rings</i> (1,3,4)	16,05€

## The Rices



LLAGONETA I  
POMASTRÈ



A COLLIR BOLETS



CALEN NANCES

<i>Risotto with porcini and grilled foie-gras with Parmesan *</i> (7,9)	20,10€
<i>Paella Duran's style *</i> (2,4,9,13)	27,00€
<i>Paella with lobster *</i> (minimum 2 pers./price per person)	38,00€
<i>"Fideuada" (noodles) with cuttlefish</i> (1,2,4,9,13)	17,85€

## The Fish



BACALLA AMB  
PANISS I PINTONS



GAMBES AL ALL I OLI



SUQUET DE PEIX

<i>Potera squid with chanterelles and perol sausage *</i> (2,4,9,12)	21,95€
<i>Red shrimp with garlic *</i> (2)	36,05€
<i>Scampi gratin with roasted garlic muslin *</i> (2,3,12)	37,15€
<i>Fillets of sole in orange sauce with shrimp ravioli *</i> (2,4,7)	33,05€
<i>Medallions of monkfish in sauce Cadaqués style</i> (1,2,4,8,9,13)	30,60€
<i>St. Pierre fish baked with pottaoes oignon and tomatoes</i> (4)	38,65€

## The Game



GRATAPALLERS  
A LA BRASA



MATANÇA DEL PORC



OCA AMB PERES

<i>Roast wild partridge flamed with brandy, potato straws *</i>	27,24€
(9,12)	
<i>Sadle of hare with red fruits sauce, marron glacé *</i>	21,10€
(9,12)	
<i>Wild boar stew with mushrooms *</i>	17,85€
(9,12)	
<i>Thrushes with bacon, fried quail egg, potato straws *</i>	23,20€
(3,12)	



GRATAPALLERS  
A LA BRASA



MATANÇA DEL PORC



OCA AMB PERES

## The Meats

<i>Roasted suckling pig with baked potatoes *</i>	32,05€
<i>Roast lamb with baked potatoes*</i>	30,05€
(9)	
<i>Girona beef tenderloin with truffle sauce and mi-cuit of foie-gras *</i>	30,95€
(9)	
<i>Flambéed steak with black pepper with baked potatoes *</i>	27,50€
(7,12)	
<i>Steak with gratinated Roquefort Duran's style</i>	27,80€
(1,7,12)	
<i>Steak Tartare *</i>	27,85€
(3,4,10,12)	

**VAT included**

**Bread on the table 1,95 €**

**(\*) Gluten-free or can be prepared without gluten**

(1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 dairy, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulfur dioxide and sulphites, 13 mollusks, 14 lupins)