



MENU

HOTEL RESTAURANT CASTELLARNAU

Pre Starters

- Home made pâté with toast
- Tupi cheese with toast (made locally)

Starters

- Endive and beans sprout salad with soy sauce and chunks of fresh tuna
- Salad with cheese from Pallars
- Little gam salad with bonito tuna
- Asparagus from Navarra
- Tartar of salmon marinated with avocado and salmon roe
- Round of potatoes and octopus
- Tower of roast vegetables and cod with goats cheese gratin
- Clear chicken broth with pasta and meatballs
- Serving of “Jabugo” (cured ham 100gr.)
- Raviolis stuffed with jabugo, cheese and seasonal cream of vegetable
- Fresh tagliatelli with soft cheese
- Porcini Risotto

Pyrenean meats

- Thin cut lamb chops
- Charcoal grilled sirloin (300gr.)
- Charcoal grilled sirloin (500gr.)
- Fillet steak
- Duck breast in sauce
- Beef filet served with a slice of duck liver and grape gelatine

Sauces to accompany at 2 euros per serving.

House specialties

- Grouse with baby onions
- Fricando of pork medallions in almond sauce
- Marinated wild bore casserole
- Oven cooked leg of lamb with mushrooms
- Duck liver foie cooked in apple and port

Fish

- Trout from the river Noguera Pallars cooked Cal Fusté fashion
- Cod trunk served with a light mustard sauce
- Hake trunk cooked in the oven
- Monkfish served with a light garlic sauce

Carpaccio

(Very thinly sliced raw meat or fish is served only with a marinade)

- Carpaccio of fillet steak with shavings of foie
- Carpaccio of cod with grated fresh tomatoes