



MENU TAKE AWAY

Starters

- Degustation of our homemade pate with toast
- Caneloni made with crep pastry stuffed with free ranche chicken and truffled roast juice
- Curly endive salad with beans, Romesco sauce and smoked codfish
- Pumpkin and mushrooms (boletus) soup with pine nuts praline
- Trinxat of cabbage and potato with bacon cooked in a slow temperature



Main courses

- Duck confit with orange sauce and sweet potato puree
- Sweet and sour rabbit with raisins, pine nuts and baked apple (House speciality)
- Pork Duroc rib with Dijon mustard sauce
- Codfish with tomato sauce and potato
- Lamb cooked at low temperature with shallots and celery puree



Desserts

- “Île Flotante” with English cream
- Cheesse cake with raspberry coulis
- Homemade “flan” with loquats from our tree
- Peach Melba: Peach in syrup, raspberry coulis
- Fresh figs candied with citrics and verbena

One starter + one main course +one dessert = 25€

One starter or main course 15€

Dessert 5€

We take orders until 15h for the same day.

Lunch: picked up at the same restaurant till 16h.

Dinners: we will served it in your hotel at 20h.



Little starters to share

Smoked Goat cheese Pastor de Riudaura with homemade quince 9 €

Piquillo red peppers stuffed with cod fish 4 € / unit

Iberic ham and bread with tomato 12 €

Foie micuit with figs and sweet Grenache from Empordà. 10€

Scallops with “*trinxa*” (cabbage, potato & bacon) and truffled roast juice 9 € / unit

Anchovies cured in the Restaurant with olive oil Or Verd with bread and tomato 9 €

Pont Vell Classics

Chateaubriand fillet with mushrooms sauce (min. 2 people) 25,00 € /pers.

Cow's tail cooked in red wine of Empordà 20,00 €

“*Txuleton*”: Angus Beef T-bone steak without bone (800 gr) 40,00 €

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CONTACT FOR ORDERS

Telf. 972 501927

Whatsapp 676670999

10% VAT included

Restaurant Pont Vell *Autumn 2020*