



La fromagerie

DE BRUNA

Local and seasonal products are the essence of our cuisine

| | |
|---|----------------------|
| GREEN SALAD with stalks, sprouts, tomatoes, baby vegetables and Orri cheese | 18,00 € |
| VINE TOMATOES marinated and served over Comté cheese with roasted peanuts | 21,00 € |
| VACHERIN Mont d'Or made with raw milk, grilled and served with focaccia and roasted (min. 2 person) | 18,00 € p/p |
| LA TARTIFLETTE Reblochon cheese, potato, onion, bacon, cream and white wine (Served as a gratin pie) | 20,00 € |
| RACLETTE served with 4 sides of your choice (min. 2 persons) | 28,00 € p/p |
| FONDUE WITH CHEESE FROM THE PYRENEES served with 4 sides of your choice | 28,00 € p/p |
| PREMIUM FONDUE Fondue Savoyarde from the French Alps, with Iberian ham (min. 2 persons) slices, Donja cold cuts and 3 sides of your choice | 36,00 € p/p * |

SIDE DISHES

| | |
|-------------------------|---------------------|
| Sourdough bread | Seasonal vegetables |
| Croissant bread | French fries |
| Ham slices | Bolied potatoes |
| Catalan cold cuts | Pickled cucumbers |
| Longaniza cured sausage | |

*1/2 portion of 100% acorn-fed iberian ham Joselito 30gr

*Enjoy black Melanosporum truffle with your dishes

*Enjoy 5 grams of Real Caviar Osetra with your dishes

18,00 €
p.s.m
15,00 €

DESSERTS

| | |
|--|----------------|
| SELECTION OF CHEESES from the Pyrenees with our KM0 honey | 19,50 € |
| CHOCOLATE FONDUE with marshmallow, apple, strawberries and banana | 10,00 € |
| CHEESECAKE | 8,00 € |

In terms of allergies and food intolerances, do not hesitate to request information from our staff

**Surcharge of 7€ for half-board guests*