



La fromagerie

DE BRUNA

Local and seasonal products are the essence of our cuisine

GOAT CHEESE SALAD	with sprouts and red berry vinaigrette	19,00€
CAPRESE	with truffled Km 0 fresh cheese, confit cherry tomatoes and crispy basil	18,00€
CROQUE MONSIEUR	truffled with ceps	18,00€
BAKED BRIE IN JOSPER	with caramelized onion, cherry tomatoes and focaccia	22,00€
PYRENEAN CHEESE FONDUE	with rustic bread (min. 2 pers.)	26,00€p/p
RACLETTE	with boiled little potatoes (min. 2 pers.)	30,00€p/p
PREMIUM FONDUE	(Beaufort, Emmental and Comté) served with Joselito Iberian ham (35g) and rustic bread (min. 2 pers.)	36,00€p/p*

SIDE DISHES

TO CHOOSE FROM - 4,50€

Assortment of catalan sausages (white and black)	Boiled potatoes
Truffled ham	French fries
Catalan "Llonganissa"	Steamed vegetables
Sour pickles	Tudela lettuce heart with vinaigrette

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

16,00€

**Enjoy black Melanosporum truffle with your dishes*

s.m.w

DESSERTS

CHEESECAKE	10,00€
IDIAZABAL COULANT	10,00€
CLASSIC TIRAMISU	10,00€
CHOCOLATE FONDUE	with strawberries and marshmallows (for 2 pers.) 16,00€

*In terms of allergies and food intolerances, do not hesitate to request information from our staff
Surcharge of 7€ for half-board guests