



La fromagerie

DE BRUNA

Local and seasonal products are the essence of our cuisine.

SPROUT SALAD with goat cheese and red berry vinaigrette	€20.00
MATURED BEEF CARPACCIO seared and served with cooking jus and Parmesan shavings	€27.50
BRIE MILLE-FEUILLE with candied apple and black sausage spread	€22.00
SPAGHETTI ALLA CARBONARA WITH EGG with guanciale in its Pecorino Romano cheese wheel (extra Truffle €8)	€28.00
1 KG RIBEYE STEAK	€12.50 (100g)
PYRENEAN CHEESE FONDUE (min. 2 people) with loaf bread and boiled potatoes	€28.00p / p
PREMIUM FONDUE (min. 2 people) (Beaufort, Emmental, and Comté) served with truffled ham, loaf bread, and boiled potatoes	€36.00p / p*
RACLETTE (min. 2 people) with boiled potatoes and our homemade pickles	€30.00p / p

SIDES

TO CHOOSE FROM

Catalan sausages	€6.00	Steamed vegetables	€5.00
Longaniza sausage	€4.50	Loaf bread	€4.00
Homemade pickles	€4.00	Truffled sweet ham	€6.00
Boiled potatoes	€4.50	Cecina	€6.00
French fries	€4.00		

**Enjoy your dishes with Melanosporum black truffles*

m. p

DESSERTS

CHEESECAKE	€12.00
PISTACHIO COULANT and tiramisu ice cream	€16.00
VALRHONA GUANAJA CHOCOLATE RACLETTE with marshmallows, strawberries, and panettone croutons (serves 2)	€16.00 p/p

Bread service €3.50 per person

If you have any food allergies or intolerances, please do not hesitate to ask our staff for information

**Supplement of €7 per person for half-board guests*