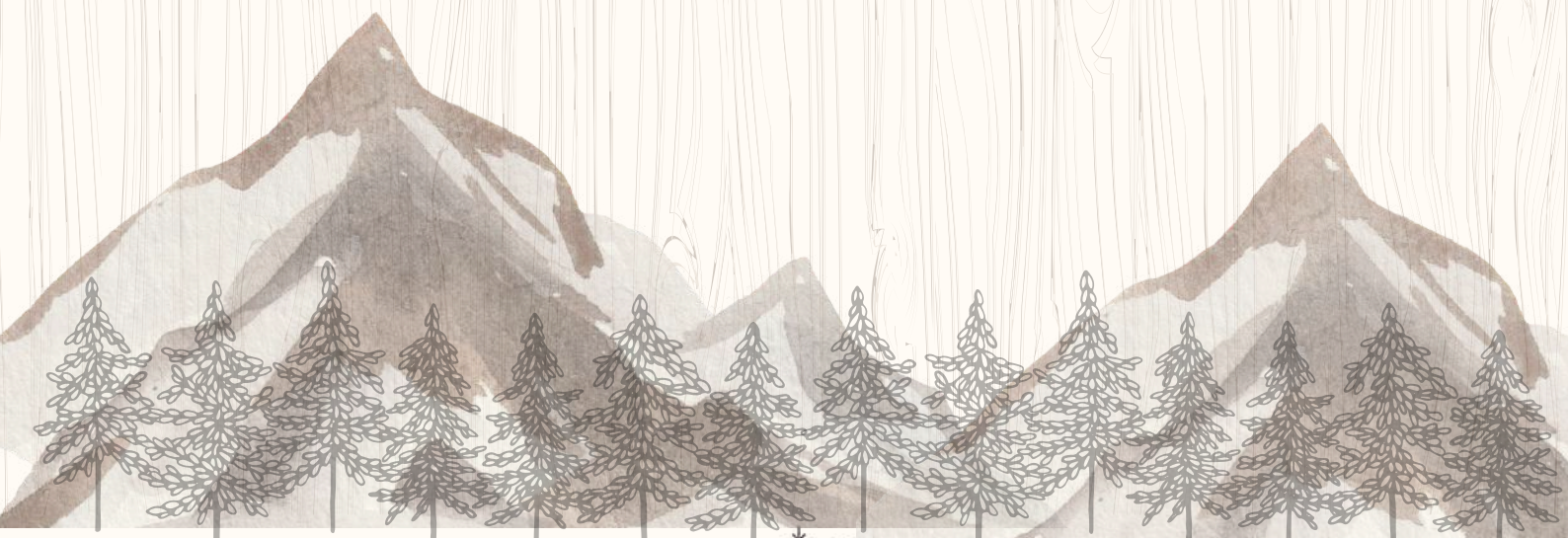




# WINTER MENU 2025-2026

***By Chef Albert Batlle of  
Catalonia and Chef Raphaël  
Morisset***

**HOMEMADE DISHES AND MOMENTS OF TOGETHERNESS**





*Ample and flavorful servings for a moment to enjoy with friends,  
family, or cherished ones...*

## THE APERITIF SECTION

---

The assortment of charcuterie and cheese from the Catalan region. <i>Serrano ham, Feche ham, whipped ham, lomo ham, chorizo, Pyrenees tome cheese, and Manchego cheese</i>	Small €13.90 Large €23.90
Pan con tomate accompanied by fresh tomato coulis and parsley.	6€90
tomate featuring 24-month aged "extra" Serrano ham.	15€90

## THE ENTRANCE AREA "SIGNATURE ENTRANCES"

---

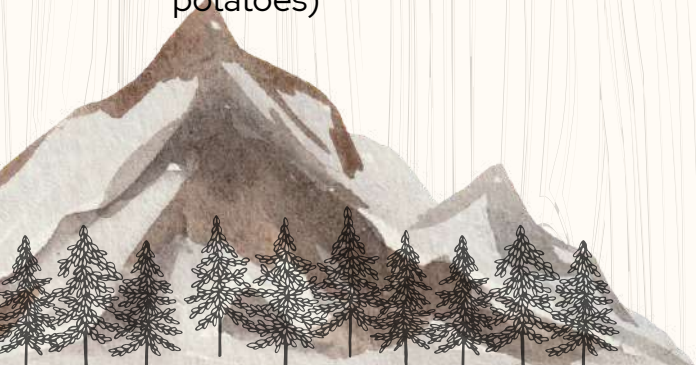
Warm goat cheese salad, "reimagined" for enhanced indulgence, featuring house-smoked duck breast and toasted almonds.	14€90
Our semi-cooked duck foie gras medallion accompanied by figs and Muscat de Rivesaltes wine, served with toasted rolls and fleur de sel.	24€90
Homemade smoked salmon loin infused with local hay and fir from Font-Romeu, served atop a bed of leeks confit in hazelnut oil.	19€90
Southwest salad featuring confit gizzards, "house" smoked duck breast, and duck foie gras toast.	19€90

## THE VEGETARIAN NOOK

---

*100%  
organic vegetables*

Pumpkin velouté accompanied by saffron cream and angel hair pasta;	11€90
Honey-roasted sweet potatoes garnished with crumbled fresh goat cheese;	11€90
Classic gratin dauphinois elevated with Pyrenees tomme cheese;	11€90
Oven-baked candied leeks complemented by roasted hazelnuts;	11€90
House-made hand-cut fries.	7€90
The vegetarian platter (Pumpkin velouté, caramelized leeks, dauphinoise potatoes)	21€90



Room and service included.

A list of allergens contained in our dishes is available upon request.

# THE FISHERMAN'S HAVEN

---

*Accompanied by cuttlefish risotto and a lemon cream infused with ginger and saffron from the heights of Haute Ariège.*

Roasted cod fillet with a marinade from the South of France;  
scallops seared on the griddle and completed in the oven;  
peeled prawns delicately pan-fried with basil oil.

29€90

# THE BUTCHER'S SECTION

---

Veal rump, presented medium-rare, accompanied by porcini mushroom cream.

29€90

*Origin: France or European Union*

Grilled entrecôte accompanied by "Catalan Chimichurri" sauce

31€90

*Origin: France or European Union*

Duck breast with Cerdagne honey from "Cambre d'Aze"

29€90

*Origin: France or European Union*

*Side dish options: dauphinoise potatoes or hand-cut fries*

*Roquefort sauce selection*

# THE BURGER HAVEN

---

**Two burgers of your choice accompanied by four toppings.**

*Minced steak  
Crispy poultry,  
Colin, "Fish and Chips" style  
- Vegetarian galette*

The "Classic"

18€90

*Cheddar multigrain bread, bacon, lettuce, tomatoes, ketchup, burger sauce, and fried onions.*

*The "Raclette"*

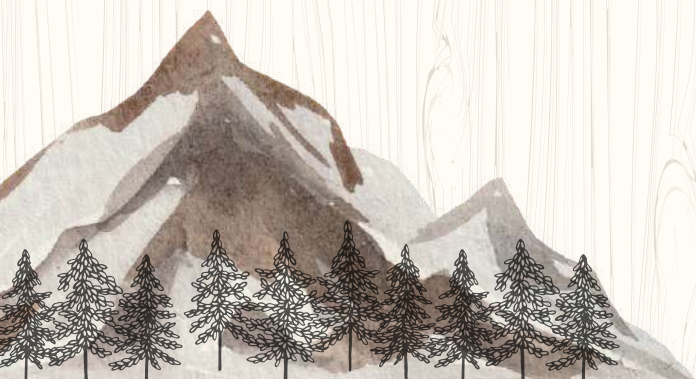
19€90

*Multigrain bread, raclette cheese, bacon, salad, tomatoes, barbecue sauce, and fried onions.*

*Accompanied by freshly prepared fries and a green salad.*

*Room and service included.*

*A list of allergens contained in our dishes is available upon request.*





# THE MOUNTAIN CORNER "MOUNTAIN HERITAGE"

## Homemade Tartiflette

*Reblochon cheese, pancetta, shallots*

21€90

## Roasted Mont d'Or served warm.

*Assortment of cold cuts, potatoes, and mixed green salad*

32€90

## The Fondues

**Featuring three cheeses: Beaufort, Comté, and Emmental.**

*Light hunger 350g / 1 person*

*Very hungry 600g / serves 2 people*

23€90

39€90

**Featuring three cheeses and porcini mushrooms.**

*Small appetite 350g / 1 person Large*

*appetite 600g / 2 people*

26€90

44€90

*Additional cold cuts, extra new potatoes, extra new potatoes and cold cuts.*

12€90

8€90

19€

## TODAY'S MENU

### SPECIAL OF THE DAY ONLY

At midday  
The  
evening.

15€90

19€90

### STARTER and MAIN DISH or MAIN DISH and DESSERT

At midday  
The  
evening.

19€90

24€90

### APPETIZER, ENTREE, and DESSERT

At midday  
The  
evening.

24€90

28€90

*The children's area*

Ground beef

*accompanied by homemade fries and a green salad*

or

Poultry fillets

*accompanied by homemade fries and a green salad*

or

Spaghetti Bolognese

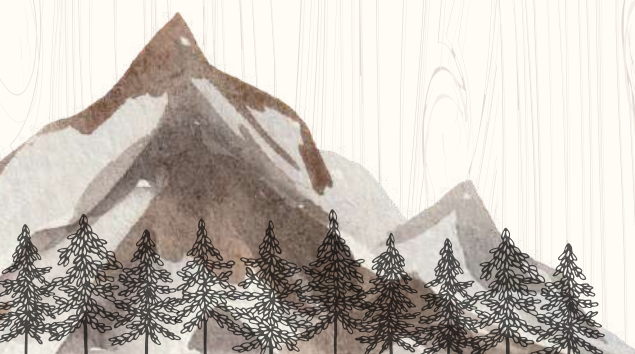
Dessert or ice cream of your selection + 1

complimentary syrup

12€

*Room and service included.*

*A list of allergens contained in our dishes is available upon request.*



# THE "HOME" PASTRY SECTION

---

Homemade Norwegian omelet infused with vanilla, flambéed with rum before your eyes;	9€90
Poire Belle-Hélène accompanied by mint syrup, chocolate coulis, whipped cream, and almonds;	9€90
Vanilla or caramel profiteroles—"or both"—served with chocolate sauce and whipped cream;	9€90
Traditional Catalan cream enhanced with a hint of citrus and anise, garnished with an orange tuile;	9€90
Chocolate fondue paired with seasonal fruit and whipped cream (serves 2).	14€90

# THE ICE CREAM PARLOR

---

<b>The chalice of spirits</b> <i>Colonel, General, Iceberg</i>	9€90
<b>The Islands</b> <b>Championship</b> <i>1 scoop of coconut, 1 scoop of mango, 1 scoop of passion fruit, whipped cream</i>	9€90
<b>The Cup of Southern France</b> <i>1 scoop of cherry, 1 scoop of peach, 1 scoop of strawberry, Chantilly cream</i>	9€90
<b>The "Liegeois" Cup</b> <i>Chocolate, coffee, or caramel</i>	9€90
<b>The White Lady</b> <i>Two scoops of vanilla ice cream, one scoop of chocolate ice cream, homemade chocolate sauce, and whipped cream.</i>	2€90
<b>1 burn</b>	5€50
<b>2 balls</b>	6€90
<b>3 balls</b>	

*Flavors: vanilla, chocolate, caramel, strawberry, cherry, raspberry, lemon, coffee, peach, mango, passion fruit, pineapple, mint chocolate pear, passionfruit, coconut, apricot*

