

## Desert

Homemade cakes by the Master Pastry Chef  
Malta chocolate truffles  
Musician's desert with Chocovic black chocolate  
"Mel i Mató" by "Formatgeria de Llivia"  
Catalán creme brulé with Carquiñolis  
Chef's caramel custard with cream  
Ice cream assortment  
Seasonal fruit  
Fruit in syrup  
Cerdanya craft yoghurt

## Zero Miles Regional Products

Vall de Meranges cheeses  
Herded sheep from Bertran Ger Butchers  
Molino de Ger cheeses  
Cal Sancho Talltorta potatoes  
Cabbage from Trinxat de Cal Patrici Puigcerdà (Own Market Garden)  
Cerdanya Pocic Bellver braised veal  
Fresh ecological eggs from Cal Grauet de Saga  
Turnips from Cal Parató Guils  
Craft yoghurts and Mató fresh cheese from "Formatgeria de Llivia"  
Butter and cheeses from CADI (Urgelia, Grau Edamm)  
Dried sausages from Cal Rovira Sagàs

## Coeliac Products

Pasta (spaghetti, soup, etc.)  
Hamburgers, croquettes, schnitzel, omelette, etc.  
Buns and pastry for breakfast (bread, cupcakes, etc.)  
Coeliac suitable dry sausages

# GASTRONOMIC HOTEL

In our restaurant you are offered to taste the typical cuisine of La Cerdanya and a wide variety of market dishes, carefully prepared, and at the same time very traditional, maintaining its origins. The restaurant is distinguished for high quality of food and for its excellent service.

**The restaurant offers a daily menu.**



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## MENU (Example of Daily Menu. This is changed daily)

Filled Raviolis of Fresh Pasta Fresca with Mushrooms and old Meranges cheese sauce

Hot Mushroom Soup with Diced Quince

Homemade Foie-Gras Salad with Claudia Plums from the Orchard

Raclette with Talltorta Potatoes and Molino de Ger Cheese

Cerdanya Trinxat amb Rosta (pork and vegetable dish)

Cal Bertran de Ger Lamb Roasted at Low Temperature, with vegetables

Stewed Leg of Duck with Guils Turnips

False Filet of Braised Bruneta Veal, with vegetables of the day

Coastal Gilt Filets with Burned Garlic. Flaked Potato and Truffle

Beach Squid Stuffed with choice Cal Rovira Sobressada

## Specialities with price Supplement (Menu + Suppliments)

Round of Duck Foie Gras, house recipe with Passionfruit 9.00€

Toast with Iberian Acorn Ham with Escala Anchovies 10.00€

Cerdanya Trinxat 8.00€  
(Meranges Cabbage and potatoes fried in cured lard)

Scrambled eggs with Montaña de Eller crepes and Black Truffle 8.00€

Selection of choice chesese from Cerdanya, cured and creamy 9.00€

Entrecot de Vedella Bruneta dels Pirineus a la Llosa 11.00€

Duck Magret with sweet and sour berry sauce 10.00€

Fresh fish of the day baked on a bed of crispy potato 10.00€

Grilled red coastal shrimps 13.00€

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Price Menu in Low Season: **20,00 €**

Price Menu in High Season: **28,00 €**

Beverages not included - VAT included



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