

THE LAKEHOUSE

B I S T R O T

DAILY MENU

STARTERS

Warm mushrooms and Iberian ham salad

Spaghetti al pesto di pomodoro rosso

Shrimp carpaccio with chili oil

MAIN COURSES

Veal paupiette with sautéed vegetables and piquillo

peppers cream

Pork terrine with pears and vanilla

Mellow rice of monkfish and clams

DESSERTS

Artisan ice cream

Chocolate millefeuille

Fruit and citrus tartar

25,00€

Available from 12.30 pm to 4.30 pm

Includes one drink (water, soft drink, beer or glass of wine) and coffee.

FOR SHARING

"Pan de Cristal" with tomato and salt crystals

3,50€

Acorn-fed Iberian ham

21,00€

Potatoes with mildly spicy "romesco"

7,00€

Grilled octopus, pumpkin and roasted garlic mayonnaise

21,00€

Traditional 'Cocido' croquettes

1,50€ / ud

Anchovies D.O. Santoña

10,50€

SALADS

Bistrot Cesar Salad

13,00€

"Balfegó" tuna salad, ponzu sauce and wild

15,00€

Burrata with roasted tomatoes, fresh basil and pine nuts

14,50€

STARTERS

Eggs Benedictine with smoked ham

9,50€

Wok with veal, shitake mushrooms and vegetables

11,00€

Grilled vegetable Gyozas & Kimchee

9,00€

Norwegian lobster and squid risotto

15,00€

FRESH PASTA

Egg neapolitan macaroni
Bolognese / Carbonata / Seasonal mushrooms
14,00€

Egg tagliatelle
Bolognese / Carbonata / Seasonal mushrooms
14,00€

FISH

Grilled salmon lacquered with soy with vegetable wok
16,00€

Longline hake in tempura with plankton mayonnaise
18,00€

Baked croaker with green asparagus
18,50€

MEATS

Grilled beef tenderloin and spiced potatoes
22,50€

Mature beef entrecôte, artichoke and porcini
18,00€

Iberian pork, parmentier, saffron under smoke
16,00€

SANDWICH AND BURGERS

INFINITUM club sandwich

11,50€

The Lakehouse Montecristo sandwich

11,50€

Angus burger, crispy pork and cheddar sandwich

18,00€

Crispy free-range chicken burger

16,00€

Vegan burger with roasted vegetables

15,00€

Pastrami, onion, "Ancienne" mustard and rocket sandwich

11,00€

Iberian ham sandwich

8,00€

Tortilla sandwich

6,00€

Dried sausage sandwich

5,00€

Tuna sandwich with Manchego cheese

7,00€

DESSERTS

Artisan ice cream

4,50€

Baileys French toast

6,00€

Mascarpone cheesecake with peach confit tartar

5,50€

We have bread and pasta for celiacs.

For information on allergens, please refer to our staff.

RED

- Bancal del Bosc, Montsant **16,00€**
Terrer d'Aubert, Tarragon **20,00€**
Clos de l'Obac Usatges, Priorat **28,00€**
Malasenda Crianza, Ribera **16,50€**
Finca Resalso, Ribera **17,00€**
Francisco Barona, Ribera del Duero **29,50€**
Pago de Capellanes Crianza, Ribera del Duero **32,00€**
El Rincón de los Enebros, Rioja **18,00€**
Viña Tondonia Reserva, O.C. Rioja **35,00€**
Roda Reserva, O.C. Rioja **39,00€**

WHITE

- El Vigia, Verdejo Rueda **15,00€**
Prohom Conceptia Eco, Terra Alta **15,50€**
Bancal del Bosc Blanc, Montsant **16,00€**
De Muller Chardonnay, Tarragona **17,00€**
Pazo de Rubianes, Rias Baixas **21,50€**

ROSÉ

- Born Rosé Barcelona Organic **16,00€**
Gramona Mart, Penedès **18,00€**

CAVA

- Mestres Coquet Gran Reserva Brut Nature **24,00€**

CHAMPAGNE

- Veuve Cliquot **55,00€**

BY THE GLASS

- Wine by the glass **3,50€**
Corpinnat Torelló Brut Reserva **4,00€**