

COCKTAILS OF THE HOUSE

KIR (White wine and cassis liqueur)	3,00€
KIR ROYAL (Cava with cassis or peach liqueur)	4,00€
KIR ROSÉ (Rose wine and peach liqueur)	3,00€

ENTREES

DAY SOUP	6,75€
ONION CREAM (Only available in Autumn and Winter)	6,75€

SALAD DISHES

SPECIAL SALAD (French salad)	6,75€
WARM GOATS CHEESE	8,60€
FRESH FOIE (Duck)	15,95€
SMOKED CHICKEN	8,25€

COLD ENTREES

FOIE-GRAS OF DUCK (nectar cup px 2 ,25€)	14,75€
IBERIAN CURED HAM ACORN FED (100gr.)	17,80€
CARPACCIO OF BEEF, TUNA, DUCK MAGRET o PRAWNS	9,90€
HOME MADE PATE DE CAMPAGNE	7,00€

HOT ENTREES

PRAWNS AU GRATIN	9,70€
SCALLOPS AU GRATIN COVERED WITH PORTO WINE SAUCE	10,15€
"BORGONESA STYLE" SNAILS	8,95€
SMALL STUFFED RED PEPPER'S (Meat and foie-gras)	7,80€
HOME MADE QUICHE LORRAINE	6,75€



MEAT DISHES

TOURNEDOS ROSSINI, FOIE POËLÉ (Sauce)	22,80€
TOURNEDOS ROSSINI WITH MEDALLION OF FOIE-GRAS	21,80€
STEAK TARTARE	14,70€
"FINE HERBS STYLE" LAMB CHOPS	15,70€
BRAISED DUCK MAGRET (Cassis or honey sauce)	14,70€
CONFIT OF DUCK (Duck tigh)	13,95€
DUCK FOIE-GRAS MEDALLIONS COVERED WITH CALVADOS SAUCE	17,50€
ENTRECOTE PROVENÇALE	16,50€
BEEF SIRLOIN *	18,30€
CHATEAUBRIAND WITH BEARNAISE SAUCE	22,50€
PIG TROTTERS SERVED WITH FOIE-GRAS	12,50€
ENTRECOTE BLACK ANGUS (300gr)	24€

* (Sauces to choose: Roquefort, green pepper, boletus or bourguignonne 2€)

FISH DISHES

CODFISH BLANQUETTE (Served with seaweeds)	1,90€
MONKFISH MEDALLIONS (Served with pepper sauce o cava sauce)	19,85€
SALMON FEUILLETE (Pastry served with sauce)	16,25€
TURBOT FILLET IN CAVA SAUCE SERVED WITH PRAWNS	20,65€
"MEUNIÈRE" SOLE	21,45€
LOBSTER LASAGNE SERVED IN SPINACHES	21,15€
CRÊPES STUFFED WITH CRAB AND LEEK	16,70€
PAVÉ CODFISH WITH GARLIC FRESCH	16,50€
BASS FILLET SAUTEED WITH ECHALOTES (French onions)	15,50€
TUNA TARTARE	14,70€



Desserts

PASTRIES

TATIN PIE WITH VANILLA ICE CREAM	5,75€
PROFITEROLS COVERED WITH HOT CHOCOLATE	5,50€
CHOCOLAT MOELLEUX	5.50€
PASTRY CREAM AND STRAWBERRIES MIDFEUILLE	5,90€
CREME BRULEE	4,40€

SMOOTHIES

LEMON SHERBET WITH CAVA	5,90€
CORONEL (Lemon and vodka)	5,90€
VIÑADOR (Lemon, cava and cassis)	

SHERBETS

LEMON	5,10€
TANGERINE	5,10€
GREEN APPLE	5,10€
MOJITO	5.10€

ICE CREAMS

VIOLET	5,50€
RUM WITH RAISINS	5,50€
WHITE LADY	5,80€
BULGARARIAN YOGURT	5.10€
Sweet maple with walnuts	5,90€
AMERICAN BROWNIE	5,50€



www.restaurantearnadi.com

arnadⁱ