

Can Jubany Classics

“With this menu we want to share with you the most emblematic dishes of Can Jubany”

Beetroot butter with brioche bread
Homemade Arbequina olive
Salt cod with brandade
Day appetizer

Puffed pastry with caramelized apple, *foie gras* and salad of contrasts
“Sauté” of mushrooms with fried egg and bacon
Our traditional cannelloni of free-range chicken with mushroom cream
Dry rice of sea cucumbers
Charcoal- grilled tuna belly with fruits, roast and cod salt
Our hare Royale with beetroot, quince preserve and apple

Kir Royal of pomegranate with sorbet of roselle flower
Brownie with ice of “pecanes” walnuts

Price per person 89 €

We can also offer you a wine tasting according to it menu: 40 € per person.
This menu is upon availability depending on the seasonal products and is the whole table.
If you want on this menu we can offer you our Pyrenees cheese selection: 11 € per person

Sublime Meal

“The big meal aims at being a reflection of our current cuisine, where we propose the best seasonal products to bring the landscape, the territory and emotion to your table.”

Beetroot butter with brioche bread
Homemade Arbequina olive
Salt cod with brandade
Day appetizer

Anchovies with stracciatella, praline hazelnuts & Tartufo Bianco
Norway lobster tartare with avocado and caviar
Lettuce heart with elvers with garlic and “bicho”
Charcoal-grilled bone marrow veal with oysters
Noddles casserole with rib, sausage and Palamós shrimps
Veal T-bone steak with green pepper, parmentier and soufflé potatoes

Our Pyrenees cheeses selection
Dessert festival

(A taste of all our desserts to share at the middle of the table)

Kir Royal of pomegranate with sorbet of roselle flower
Citrus with pesto of mint and coconut
Banana, caramel, vanilla and passion

Brownie with ice of “pecanes” walnuts
Our Baba made with vanilla brioche and whipped creamed ice-cream

Price per person 125 €

This menu is upon availability depending on the seasonal products and is the whole table.
We can also offer you a wine tasting according to it menu: 56 € per person.

Puffed pastry with caramelized apple and <i>foie gras</i>	28,50 €
Anchovies with stracciatella, praline hazelnuts & Tartufo Bianco	32,00 €
Norway lobster tartare with avocado and caviar	41,00 €

Lettuce heart with elvers with garlic and "bicho"	70,00 €
"Sauté" of mushrooms with fried egg and bacon	29,00 €
Our traditional cannelloni of free-range chicken with mushroom cream	29,50 €
Fried eggs of "perica" with Tartufo Bianco and parmentier of potato	50,00 €

Noddles casserole with rib, suasage and Palamós shrimps	32,00 €
Dry rice with sea cucumbers and Norway lobster broth	48,00 €
Mushrooms risotto with Tartufo Bianco	50,00 €

Half portions are increased in price by 10%

Charcoal- grilled tuna belly with fruits, roast and cod salt	38,00 €
Steamed fresh fish with codium and its pil-pil	32,00 €
Sea cucumber with bacon and patato parmentier	42,00 €
Palamós shrimps in salt	54,00 €
Elvers caserole with garlic and "bicho"	120,00 €

Charcoal-grilled bone marrow veal with oysters	32,00 €
Charcoal-grilled veal tenderloin from Girona with soufflé potatoes	31,00 €
Veal T-bone steak with green pepper, parmentier and soufflé potatoes	36,00 €
Our hare Royale with beetroot, quince preserve and apple	35,00 €
Loin of deer rolled with bacon, chestnuts purée and sweet potatoe	32,00 €

Bread, small tapas and divertissements for the coffee	5,00 €
Water	3,50 €

Half portions are increased in price by 10%

Desserts

Banana, vanilla, caramel and passion	14,00 €
Kir Royal of pomegranate and sorbet of hibiscus flower	14,00 €
Citrus with pesto of mint and coconut	14,00 €
Chocolate brownie with pecan nuts	14,00 €
Home made fritters stuffed with catalan cream	14,00 €
Our Baba made with vanilla brioche and whipped creamed ice-cream	16,00 €
Selection of the best cheeses of the Pyrenees	18,00 €

Teas

Black: English Breakfast	3,95 €
Red: forest fruits	3,95 €
Green: Gunpowder	3,95 €
Rooibos Vanilla	3,95 €
Peppermint	3,95 €
Camomile	3,95 €

Coffees

Espresso	3,50 €
Double Espresso	4,95 €
With a dash of milk	3,75 €
Large black	3,50 €
With milk	4,95 €
Cappuccino	4,95 €

