

PLATES

to eat whole and with fingers;
VEGETABLES IN A CHARCOAL TEMPURA AND ROMESCO,
spring onion, garlic shoots, asparagus
11.00€

from the garden;
MARINATED VEGETABLES,
red cabbage, purple potatoes, volcanic potatoes
16.00€

contrasts and colors;
BEETROOT,
cream, frozen yogurt
8.00€

recalling the modernist mosaic;
VEGETABLE TERRINE,
carrots, spinachs, red pepper, aubergine, green peas, asparagus, flowers
14.00€

from the henhouse right to the dish;
FRESH EGG,
mayonnaise, tuna, roasted peppers, anchovies
12.80€

made of fresh pasta;
CANNELLONI,
roast meat, bechamel
18.00€

one product and two textures;
COD BRANDADE,
pil-pil, spinach, muscat grapes, raisins, pine nuts
21.00€

from the farm;
ROASTED CHICKEN,
plums, onions
20.00€

light and color;
CARROT SUN,
burnt sugar
6.50€

inspired by the nature;
LANDSCAPE,
carob, ratafia, buckwheat
11.00€

DÉGUSTATION OF OILS, SALT AND BREAD,
Oils, bread and salt
3.50€

22_11_2017

VILAPLANA CATERING - RESTAURANT LES COLS
