TRULL d'en FRANCESC

AUTUMN–WINTER 2026–27

Rooted in the Empordà.
Crafted in our kitchen.

To start

Hot starters

Pan-seared duck foie gras · 170 g — 28,00
with caramelised apple and balsamic vinaigrette

Snails pan-roasted with three sauces — 18,00
Vinaigrette, allioli and caramelised tomato and onion

Rice with porcini mushrooms, octopus and squid — 18,00
Preparation time: 25–30 minutes

Andalusian-style fried squid — 21,00
Lightly floured and fried squid

Octopus with potato parmentier — 21,00
Galician-style (virgin olive oil & paprika)

Warm pig's trotter carpaccio — 14,00
with foie gras and mustard vinaigrette

Duck leg confit and foie gras cannelloni — 17,00
with porcini béchamel sauce

Roast meat cannelloni with béchamel sauce — 15,00

Roast meat croquettes — 14,00
with a small side salad

Ibérico ham croquettes — 15,00
with a small side salad

Porcini mushroom croquettes — 14,00
with a small side salad

Traditional Catalan broth — 11,00
with galets pasta and meatballs

Onion soup au gratin — 11,00
with Set de Siurana cheese

Pumpkin and carrot soup — 12,00
with foie gras and crispy Ibérico ham

All our dishes are prepared in-house.

Cold starters

Duck foie gras terrine — 22,00
with quince paste, raspberry coulis and toasted country bread

Crispy pig's trotter salad — 15,00
with nuts, seeds, raisins and olive tapenade vinaigrette

Artisan goat's cheese salad au gratin — 15,00
with ash-coated cheese, duck ham, quince paste, nuts, seeds, raisins and olive tapenade vinaigrette

Shrimp carpaccio — 27,00
with toasted pine nuts, freshly pressed olive oil and sea salt flakes

Selection of local artisan cheeses — 22,00
with toast, fig and quince preserves

100% Ibérico acorn-fed ham — 28,00
with toasted country bread rubbed with tomato

Size 00 anchovies — 15,00
with toasted country bread rubbed with tomato

Marinated white anchovies — 15,00
with toasted country bread rubbed with tomato

Children's menu — 13,50

Up to 12 years old

Meat cannelloni au gratin + dessert, or

Roast chicken leg, pork sausage or meat croquettes or lamb chops or Andalusian-style fried squid. + Macaroni with tomato sauce and chips + dessert.

Dessert: ice cream (chocolate or vanilla), caramel custard with or without cream, strawberries with cream, orange juice or profiteroles with cream and hot chocolate.

Local producers

Horta Can Coll · Fruites Hurtós · El Xillo de l'Escala · Arròs Tramuntana · Fesols DOP Santa Pau · Cargols de Lluena · Don José Castro · Pescadors de Roses · Mas Mercè · Mas Roquet · Artesans dels Avalls · Blau Ceretà · Bauma · Forn de pa Cortada and other local producers.

GLUTEN · CRUSTACEANS · EGGS · FISH · NUTS · SOYA
MILK · CELERY · MUSTARD · SESAME · MOLLUSCS · SULPHITES

PRICES IN EUROS · VAT INCLUDED

If you suffer from an allergy or an intolerance, please inform our team.

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Home-style cooking and grilled dishes

Oven-roasted with potatoes, onion & tomatoes

Duck leg	20,00
Suckling kid goat leg or shoulder	38,00
Lamb shoulder	28,00
Pork cheeks	18,00
Whole sea bass (single portion)	26,00
Whole monkfish (single portion)	35,00

With sauce

Fillet of venison with raspberry sauce	26,00
Wild boar stew with wild mushrooms	24,00
Pan-seared duck foie gras · 170 g with caramelised apple and balsamic vinaigrette	28,00
Duck breast with caramelised apple and *ratafia* sauce	24,00
Pig's trotters au gratin with porcini sauce	20,00
Girona veal bone-in steak* · approx. 300 g *Steaks: blue cheese sauce (), or green peppercorn sauce ()	26,50
Girona veal bone-in steak* · approx. 500 g *Steaks: blue cheese sauce (), or green peppercorn sauce ()	30,50
Girona veal fillet* *Steaks: blue cheese sauce (), or green peppercorn sauce ()	33,50
Braised veal cheek with porcini mushroom sauce	24,00
Salt cod with a creamy confit porcini sauce	25,00
Salt cod oven-roasted Catalan-style with potatoes	24,00

Grilled

Girona veal bone-in steak · approx. 300 g	24,50
Girona veal bone-in steak · approx. 500 g	28,50
Girona veal fillet	31,50
Simmental beef bone-in ribeye steak (900–1,300 g) · Dry-aged for 30 days · To share between two	9,00/100 g
Marela beef bone-in ribeye steak (900–1,300 g) · Dry-aged for 40 days · To share between two	15,00/100 g
A5 Wagyu ribeye steak (190–250 g) · Kagoshima Prefecture, Japan	36,00/100 g
Duck breast	23,00
Suckling goat chops	32,00
Suckling kid goat leg or shoulder	38,00
Lamb chops	25,00
Lamb fillet with rosemary oil	25,00
Pork sausage with sautéed Santa Pau beans	13,00
Pig's trotters	19,00
Whole sea bass (single portion)	24,00
Whole monkfish (single portion)	35,00

Bread and accompaniments

Baker's coca flatbread with tomato	4,00
Toasted baker's coca flatbread	3,00
Gluten-free bread slices	2,50
Toasted bread with tomato	3,50
Bread	2,50
Aioli	3,00

Local producers

Ànecs de la Barroca · Ànec 5 Aglans · Fusté Burgas · Ferrer i Fills · Russet · Carnisseria Joan i Elena · Lluís Canadell · Cal Sarget · Carns Vila · Cusins · Discarlux · Forn de pa Cortada.

GLUTEN · CRUSTACEANS · EGGS · FISH · NUTS · SOYA
MILK · CELERY · MUSTARD · SESAME · MOLLUSCS · S02 SULPHITES

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