Gourmet Menu

Our house gastronomic menu

57,50 € · VAT included

TRULL d'en FRANCESC
Empordà cuisine, moments to share

CHOICE OF STARTER

Sautéed chanterelles with acorn-fed Iberico ham

Catalan flatbread with roasted vegetables and La Brújula sardines in olive oil

Duck foie gras terrine with quince paste, raspberry coulis and toast

Porcini croquettes with a small side salad

Andalusian-style jig-caught squid, lightly floured and fried

Octopus with potato parmentier, virgin olive oil and paprika

Selection of local artisan cheeses with toast, fig jam and quince jam

Pan-seared duck foie gras · 170 g, with caramelised apple and balsamic vinaigrette (+5 €)

Prawn carpaccio with toasted pine nuts, freshly pressed olive oil and sea salt flakes (+5 €)

100% Iberico acorn-fed ham with toasted country bread and tomato (+5 €)

CHOICE OF SORBET

Passion fruit sorbet

Lime sorbet

Erculina pear sorbet with candied ginger

CHOICE OF MAIN COURSE

Roast lamb shoulder with potatoes, onion and tomato

Chargrilled suckling kid goat chops

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

Chargrilled Girona veal fillet or served with sauce*

*Blue cheese or green peppercorn sauce

Chargrilled lamb fillet with rosemary oil

Venison loin with raspberry sauce

Girona veal rib steak · approx. 500 g, chargrilled or with sauce*

*Blue cheese or green peppercorn sauce

Salt cod with creamy confit porcini sauce

Suckling kid goat leg or shoulder, chargrilled or oven-roasted (+6 €)

Whole portion-sized monkfish, chargrilled or oven-roasted (+6 €)

CHOICE OF DESSERT

Surprise dessert tasting by Joan, our pastry chef

Warm chocolate fondant with vanilla ice cream

Yogurt cream millefeuille with forest fruits and raspberry coulis

Our tiramisu with mascarpone, chocolate crisp and coffee crème anglaise

Warm apple tarte Tatin with cinnamon ice cream

El Trull-style crêpes Suzette with vanilla ice cream and melted chocolate

Selection of local artisan cheeses (+7 €)

Trull Menu

The finest expression of our cuisine

42,50 € · VAT included

TRULL d'en FRANCESC

CHOICE OF STARTER

Pumpkin and carrot soup with foie gras and crispy Iberico ham

Catalan flatbread with roasted vegetables and Formatget de Mas Roquet cheese

Duck leg confit and foie gras cannelloni with porcini béchamel

Llauna-roasted snails with vinaigrette, aioli and tomato and onion sofrito

Iberico ham croquettes with a small side salad

Warm pig's trotter carpaccio with foie gras and mustard vinaigrette

El Xillu 00 anchovies from L'Escala with toasted country bread and tomato

CHOICE OF MAIN COURSE

Roast duck leg with potatoes, onion and tomato

Pig's trotters au gratin with porcini sauce

Duck breast with caramelised apple and ratafia sauce, or chargrilled

Chargrilled lamb chops

Wild boar stew with mushrooms

Chargrilled lamb fillet with rosemary oil

Whole portion-sized sea bass, chargrilled or oven-roasted

Catalan-style salt cod with samfaina vegetables

Girona veal rib steak · approx. 500 g, chargrilled or with sauce* (+5 €)

*Blue cheese or green peppercorn sauce

CHOICE OF DESSERT

Yogurt cream millefeuille with forest fruits and raspberry coulis

Cheesecake with homemade strawberry, raspberry and sloe jam

Strawberries with crème anglaise and vanilla ice cream

Artisan mojito sorbet

Our tiramisu with mascarpone, chocolate crisp and coffee crème anglaise

Fresh pineapple carpaccio with Erculina pear sorbet and raspberry coulis

Russet ratafia ice cream with caramelised walnut sponge cake

Irish coffee with flambéed Irish whiskey and whipped cream

Tradition Menu

The classics

37,50 € · VAT included

TRULL d'en FRANCESC
Empordà cuisine, moments to share

CHOICE OF STARTER

Onion soup au gratin with Set de Siurana cheese

Gratinated artisan goat's cheese salad with duck ham, quince paste, nuts, seeds, raisins and olive tapenade vinaigrette

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

Roast meat croquettes with a small side salad

Roast meat cannelloni au gratin with béchamel

Vinegar-marinated anchovies with toasted country bread and tomato

Traditional Catalan escudella broth with galets pasta and meatballs

CHOICE OF MAIN COURSE

Chargrilled pig's trotters

Chargrilled Catalan botifarra sausage with sautéed Santa Pau beans

Braised veal cheeks with porcini sauce

Girona veal rib steak · approx. 300 g, chargrilled or with sauce* (+3 €)
*Blue cheese or green peppercorn sauce

Roast pork cheeks with potatoes, onion and tomato

Whole portion-sized sea bass, chargrilled or oven-roasted

Rice with porcini mushrooms, octopus and squid

CHOICE OF DESSERT

Erculina pear sorbet with candied ginger

Frozen sponge dessert with hot chocolate sauce

Cream-filled choux pastries with melted dark chocolate

Fresh pineapple carpaccio with Erculina pear sorbet and raspberry coulis

Homemade whisky ice cream cake

Lime sorbet

Rosemary and lavender ice cream

Café liégeois with coffee, vanilla ice cream and whipped cream

Menu de la Terra
with autumn mushrooms



A journey through the producers of the Empordà

50 € · VAT included

TRULL d'en FRANCESC

FOR THE WHOLE TABLE ONLY

SEASONAL SMALL PLATES TO SHARE

Pumpkin and carrot soup with yellowfoot mushrooms

Foie gras with fig jam

El Xillu 00 anchovy from L'Escala on toast with tomato

Catalan flatbread with roasted vegetables, slices of Formatget de Mas Roquet and a touch of tomato jam

Sautéed chanterelles with acorn-fed Iberico ham

Duck confit cannelloni with black trumpets and porcini béchamel

Pig's trotter carpaccio with foie gras and marinated saffron milk caps

Porcini croquette and roast meat croquette

A REFRESHING SORBET

Lime sorbet
Passion fruit sorbet

CHOICE OF MAIN COURSE

Oven-roasted meagre with baker's potatoes and yellowfoot mushrooms

Pig's trotters au gratin with porcini cream

Golden-brown veal sweetbreads with black trumpet sauce

Salt cod loin with porcini cream

Chargrilled Catalan farmhouse, blood or perol sausage with sautéed chanterelles

Girona veal rib steak · approx. 300 g, chargrilled or with sauce*
*Blue cheese or green peppercorn sauce

Duck breast with Russet ratafia sauce and confit apple, or chargrilled

CHOICE OF DESSERT

Chestnut flan with porcini jam

Fresh goat's cheese from Mas Roquet (Maçanet), with black trumpet and orange honey

Homemade cheesecake with strawberry, raspberry and blueberry jam

Our tiramisu with mascarpone, chocolate crisp and coffee crème anglaise

Yogurt cream millefeuille with crème anglaise and raspberry coulis

Fresh pineapple carpaccio with pear sorbet and raspberry coulis

Homemade mojito sorbet, fresh as a summer afternoon

LET'S KEEP SHARING GOOD MOMENTS

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Scan the QR code and join Club Trull.