



Discover a traditional and innovative
cuisine based on seasonal produce at
El Trull

DEDICATION, PRODUCTS, SERVICE

SINCE 1968

Option A

- Menu

Starter

Cod carpaccio with a finely chopped vegetable vinaigrette

From the Sea

Hake loin with a seafood mousseline on a bed of vegetables

From the Mountain

Iberian pork cheek with an apple compote and a Cabernet Sauvignon sauce

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

Option B

- **Menu**

Starter

Cod carpaccio with a finely chopped vegetable vinaigrette

From the Sea

Fillet of sole with an orange sauce and orange wedges

From the Mountain

Char-grilled duck magret with a red fruit sauce

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

Option C

- Menu

Starter

Char-grilled scallops with a mango coulis, red fruits and a golden sesame seed vinaigrette

From the Sea

Fillet of sole with an almond cream and a crispy basket of vegetables

From the Mountain

Fillet of Girona veal with caramelised apple in apple sauce

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

- Menu

Option D

Starter

Cod carpaccio with a finely chopped vegetable vinaigrette

Appetisers

Ham shavings - Chicken croquettes

Battered fried calamari - Steamed cockles

Moules marinière - Truffled sea urchins

From the Sea or the Mountain

Hake loin in a cava sauce with a side garnish

or

Catalan-style Iberian pork cheek with an apple compote and a Cabernet Sauvignon sauce

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

- Menu

Option E

Starter

Cod carpaccio with a finely chopped vegetable vinaigrette

Appetisers

Ham shavings - Chicken croquettes

Battered fried calamari - Steamed cockles

Moules marinière - Truffled sea urchins

From the Sea or the Mountain

Baked monkfish medallions with confit roast potatoes, tomato and onion
or

Grand Café de Paris-style veal fillet with a side garnish

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

- Menu

Option F

Starter

Ingot of caramelised foie gras with an apple compote

Appetisers

Spoons and Shot Glasses

Mango with mascarpone - Octopus with a tropical fruit vinaigrette

Skewers

Salmon with a chive vinaigrette - King prawns with romesco sauce

Morsels from the Sea

Truffled sea urchins - Scallop with a garlic shoot mousseline
Traditional Lloret rice casserole with rockfish - Cod fritters - Steamed cockles

From the Sea or the Mountain

Monkfish medallions à la marinière with mussels and potato pearls
or
Fillet of Girona veal with a Cabernet Sauvignon sauce and a side garnish

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

Option G

- **Menu**

Starter

Shelled lobster with a sea urchin mousseline and a vegetable timbale with lobster roe

Appetisers

Spoons and Shot Glasses

Octopus with a tropical fruit vinaigrette - Catalan-style cod roll filled with raisins and pine nuts
Mango with mascarpone - Ceviche with red fruits - Foie with caramelised apple

Skewers

Salmon with a chive vinaigrette - King prawns with romesco sauce

Morsels from the Sea

Truffled sea urchins - Scallop with a garlic shoot mousseline
Traditional Lloret rice casserole with rockfish - Cod fritters - Steamed cockles

From the Sea or the Mountain

Baked loin of locally-caught fish with potatoes, tomato and onion confit
or
Fillet of Girona veal and duck foie gras with a citrus mousseline and citrus compote

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

Conde de Caralt Blanc de Blancs (Macabeo, Parellada and Xarel·lo) – DO Penedès

Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava

Mineral water - sparkling and still

Option H

- Menu

Starter

Ingot of caramelised foie gras with an apple compote

Appetisers

Spoons and Shot Glasses

Octopus with a tropical fruit vinaigrette - Catalan-style cod roll filled with raisins and pine nuts
Mango with mascarpone - Ceviche with red fruits - Salmon with a chive vinaigrette

Skewers

Tuna with a soy sauce vinaigrette - King prawns with romesco sauce

Morsels from the Sea

Truffled sea urchins - Scallop with a garlic shoot mousseline
Traditional Lloret rice casserole with rockfish - Cod fritters - Steamed cockles

From the Sea or the Mountain

Locally-sourced grilled fish and shellfish platter with ½ lobster or ½ langouste
or
Roasted confit lamb rolls with pommes rissolées

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

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Conde de Caralt Verema Seleccionada (Tempranillo, Grenache and Monestrell) – DO Penedès

Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) – DO Cava
Mineral water - sparkling and still

Lunch Menu

Spoons

Foie with caramelised apple - Cod with smoky grilled vegetables - Octopus with a tropical fruit vinaigrette

Shot Glasses

Shellfish and pineapple with a vermouth sauce - Papaya with mascarpone

Small Bowls

Cream of crab soup with a shellfish garnish

Skewers

Salmon with a finely chopped vegetable vinaigrette

Duck and foie gras mini burger

Tapas

Fried quail egg on a mini toast with bacon

Rossejat de fideus (toasted noodles) with finely shredded calamari

Truffled sea urchins

Battered fried calamari - Chicken croquettes

To refresh the palate...

Selection of sorbets

The Toast

Selection of home-made cakes and pastries

Coffees and Teas

From the Cellar:

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Mineral water - sparkling and still

CHILDREN'S MENUS

Menu A

Macaroni with a bolognese sauce

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Breaded chicken with chips

Selection of ice creams

Cake

Water and soft drinks

Menu B

Appetisers

Crisps - Cheese - Fuet - Potato omelette
Chicken croquettes - Battered fried calamari

Main to choose

Breaded veal with a side garnish
or
Truffled cannelloni in a cream sauce

Selection of ice creams

Cake

Water and soft drinks

PRICES

Option A	€45.45 + 10% VAT (€50.00)
Option B	€50.68 + 10% VAT (€55.75)
Option C	€60.00 + 10% VAT (€66.00)
Option D	€50.00 + 10% VAT (€55.00)
Option E	€60.00 + 10% VAT (€66.00)
Option F	€74.55 + 10% VAT (€82.00)
Option G	€110.00 + 10% VAT (€121.00)
Option H	€134.55 + 10% VAT (€148.00)
Lunch: From 17.00 to 19.00	€54.55 + 10% VAT (€60.00)
Children's Menu A	€18.50 + 10% VAT (€20.35)
Children's Menu B	€27.00 + 10% VAT (€29.70)

- Private room for events for less than **20 people**:
€200 + 10% VAT (€220.00)
- Our menus are indicative, please feel free to consult them.
- The appetisers are subject to variations, according to the season and the market. Any changes will be notified.
- Menus can be adapted to any food intolerances and allergies, either for a specific person or for all guests attending the event.