



---

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

### **Sweet Delights...**

Chocolate tulip with vanilla ice cream and a red fruit coulis

### **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

### Sweet Delights...

Textures of chocolate mousse

### 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

### **Sweet Delights...**

Dark chocolate mousse with a pineapple purée centre and a smattering of jelly morsels

### **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 D

- Menu

### 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

### Sweet Delights...

Fresh pineapple with crème brûlée and wild strawberries

### 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 E**

- **Menu**

### **Starter**

Cod carpaccio with a finely chopped vegetable vinaigrette

### **Appetisers**

Iberian 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

### **Sweet Delights...**

Apricot cream with wild strawberries, freshly squeezed orange juice and vanilla ice cream

### **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

### Sweet Delights...

Lemon mousse filled with a red fruits purée and a honey and lemon jelly

### 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

### **Sweet Delights...**

Florentines with a Catalan fresh cheese mousse and walnut ice cream

### **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 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

#### Sweet Delights...

Molten lava cake with raspberry ice cream

#### 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

## **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:

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

**CHILDREN'S MENU**

**Menu A**

Macaroni with a bolognese sauce

~

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**

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.