



STARTERS

- RUSSIAN SALAD**, with smoked eel and river trout eggs €15.00
- SMOKED SALMON**, finely sliced and smoked here at Jou €17.00
- TUNA**, Mediterranean bluefin tartare on an olive oil “torto” €18.00
- STEAK TARTARE**, Andorran beef €16.50
- ROASTED VEGETABLES**, warm, with recuit from Casa Raubert €14.50
- CROQUETES**, assorted varieties (6 units) €12.00
- MACARONI**, mountain bolognese €14.50
- ARTICHOKES**, confit with organic egg yolk and cured Iberian pork jowl €17.00

MAIN COURSES

MAINS

- RICE**, from Sispony (to share) €50.00
- ESCALOPE**, Andorran veal with fries €22.00
- CANNELLONI**, Andorran veal with truffled béchamel €19.00
- BEEF CHEEK**, slow-cooked with creamy potatoes €19.00
- LAMB**, slow-cooked shoulder with creamy potatoes (to share) €58.00

SIDES

- SALAD**, baby leaf with dressing €3.00
- PEPPERS**, confit of piquillo peppers €3.00
- POTATOES**, fried mountain potatoes €3.00
- CREAMY POTATOES**, with Comté mountain cheese €3.00
- CREAMY SWEET POTATO**, roasted €3.00