

ÒLIBA

Mountain to table Cuisine





# le Grand Menu

Libre Expression

A unique and seasonal menu,  
inspired by our pyrenean gardens , our local producers and the chef's own pickings...

**6-course menu 100€**  
*for the whole table*

**Wine Pairing**  
**4 glasses | 50€**

Vegetal 	
	River 
Harvest 	
	Wood Fire 
Mountain	
	Forest

Chef Benoît Janet's cuisine is fundamentally committed to a farm-to-table philosophy,  
and **homemade** with **local, seasonal** products.

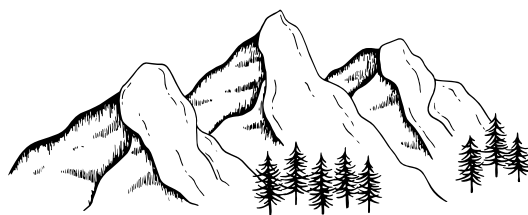
A respectful wonder throughout Nature, free-spirited and creative Cuisine  
that is inspired by our agricultural craftsmen.

## Our friends & producers

Vegetables, herbs and picking from Les Jardins de l'Amitié | Fresh mountain flour from Le Moulin du Pays de Sault | Organic ducks and pigeons from le Mas Lluganas | Tiretap's free-range pork | Col del Fach's master cheese maker | Les Ruchers Clément for all the bees products | Jessica for the organic eggs from Finestret | Rainbow and brook trout from the Canigó fish-farm | Citrus from Schaller Bachès in Eus

# le Barbecue Òliba

Au Feu de Bois



**A sumptuous wood-fired grill  
and a range of exquisite sides**

**70€ per person**  
*to share, for two  
served for all the table guests*



**It's quite an art to be a « Pork »**

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**Our one and only, Cheese | 20 €**  
Roasted Cupidon Cheese from Col Del Fach



**Our Desserts | 18€**  
Forest walk  
Or  
Frozen Pouncem

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**Young Gourmet Menu | 27 €**  
Main Course and Dessert. up to 10 year old

*All our meat and fish come from the French Catalan Pyrenees.*