



EUKARYA
LLUC CRUSELLAS

OFFICIAL PRESENTATION OF LA CHAÎNE DES RÔTISSEURS IN ANDORRA

Restaurant Jou La Borda, Sispony
May 29, 2025

Aperitif

Toast, anchovies, sun-dried tomato jam & 70% dark chocolate
Candy, duck foie gras & 60% chocolate
Brioche, beef tartare & tonka beans

Champagne Nicolas Feuillatte, Réserve Exclusive Rosé

Menu

Salad, fresh sprouts, candied cherries, duck magret, walnuts and Modena vinaigrette with cocoa
& crunchy cocoa nibs

Obsequi de l'Empordà, D.O. Empordà (Catalunya), 2023

Sole, grilled, served with a light white chocolate sauce, seasonal vegetables & crunchy chocolate and hazelnuts

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Lamb "el Jou", cooked at a low temperature
in a 70% dark chocolate syrup

Vieux Château Saint André, Famille Berrouet, Montagne-Saint-Émilion 2017

80% dark chocolate Flower, crunchy cocoa, raspberries, dark sesame and pistachios

Champagne Ruinart, Brut

Mignardises..

Fine chocolates, lime and vanilla, tonka beans, milk chocolate & 75% dark chocolate

Coffee, infusions
Xérès-Sherry, Hechizo Pedro Ximénez, Fernando de Castilla