



SEASON MENU 43,00 €

Seasonal dishes and traditional elaborations

TASTING MENU 75,00 €

Degustation of our most unique dishes

** Both menus include bread and olive oil service, water and petit fours and they are served on the full table*

THE VERMOUTH

Olives, anchovy, vermouth and orange 6,75 €

Marinated mussels 5,75 €

Breaded calamari 8,75 €

STARTERS

SEA SCALLOPS CARPACCIO, green apple, celery, raisins and nuts 14,00 €

TUNA BELLY tartar, pine nut and garlic sauce, capers and fennel 19,00 €

HAKE CHEEKS, champagne sauce, parsley and pil- pil 17,50 €

BIO VEGETABLES of the season 12,50 €

ARTICHOKES WITH FOIE, yolk sauce and hazelnuts 15,50 €

POULARDE CANNELLONI with morels 16,50 €

PORK'S EAR terrine, red sausage sauce and lemon 13,50 €

RICE

RICE of the season 17,00 €

RICE, SEA CUCUMBERS and saffron 33,50 €



FISH

SEA BASS, green peas, black garlic and Iberian ham cream	26,00 €
COD FISH, white beans consommé and pickles	17,50 €
RED MULLET, white asparagus with its cream and orange	22,50 €

MEAT

DUCK ROYAL with pears	18,00 €
IBERIAN SUCKLING PIG , cherries, lychee and kirsch	29,50 €
VEAL with long onions and butter foam	17,00 €
SUCKLING KID SHOULDER, eggplant and cheese	26,00 €
PIGEON, cocoa, beet and liquorice	33,50 €

CHEESE

Selection of Catalan cheese	13,50 €
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DESSERTS

LEMON, ginger and fir tree honey	6,25 €
STRAWBERRY, rose and sheep's milk	6,75 €
CRUNCHY DOUGH, cheese and quince	6,75 €
FRENCH TOAST, walnuts and ratafia	6,75 €
COFFEE, chocolate and peanut	6,75 €

* Bread and olive oil service 3,50 €
* Please let us know if you have any allergy
* 10% TVA included