



## SEASON MENU

OLIVES, anchovy, vermouth and orange

Marinated MUSSELS

SANDWICH with donja

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ARTICHOKES WITH FOIE, yolk sauce and hazelnuts

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SEA BASS, green peas, black garlic and Iberian ham cream

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VEAL with long onions and butter foam

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Catalan cheese selection (optional + 6,50€)

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LEMON, ginger and fir tree honey

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STRAWBERRY, rose and sheep's milk

Price 43€

Bread and olive oil service, water and petit fours included - Menu served on the full table

Wine pairing 16€



## TASTING MENU

OLIVES, anchovy, vermouth and orange

Marinated MUSSELS

SANDWICH with donja

ROOSTER CREST with its rilette

PISTACCHIO and lime

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LONG ONION and butter foam

GREEN PEAS and Iberian ham cream

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SEA SCALLOPS CARPACCIO, green apple, celery, raisins and nuts

TUNA BELLY tartar, pine nut and garlic sauce, capers and fennel

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HAKE CHEEKS, champagne sauce, parsley and pil-pil

PORK'S EAR terrine, red sausage sauce and lemon

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RED MULLET, white asparagus with its cream and orange

DUCK ROYAL with pears

PIGEON, cocoa, beet and liquorice

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LEMON, ginger and fir tree honey

STRAWBERRY, rose and sheep's milk

CRUNCHY DOUGH, cheese and quince

Price 75€

Bread and olive oil service, water and petit fours included - Menu served on the full table

Wine pairing 25€