



DISCOVERY MENU

Vermouth time

Olive with white vermouth
Pickled mussels cake
Meat and potato bomb

Mushroom trilogy

Mushroom bonbon
Mushroom fritter with garlic
Mushroom water

Local bread from La Fogaina
degustation of Catalan olive oils

Blue fish

pickles, pumpkin marinade

Fried onion

its soup, goat cheese

Ecological egg

autumn mushrooms, butter, brioche

Seabass

its bones juice, Swiss chard

Roe deer loin

Jerusalem artichoke, pomegranate

Catalan cheese selection

homemade jams (optional + 8,50€)

Green apple

celery, avocado, yogurt

Hazelnut crème caramel

cottage cheese, orange

Sweets with Mediterranean herbs for the coffee

Pineapple jelly with...
Macaron with...
Chocolate and honey bonbon with...

Price 75 €

Wine pairing 35 €

** Both menus are served on the full table*

** Please let us know if you have any allergy*

** 10% TVA included*