



EMOTION 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

Red prawn

sour consommé, sweet corn

Dry aged steak tartar

cappers, potatoes

Fried onion

its soup, goat cheese

Ecological egg

autumn mushrooms, butter, brioche

Hake cheeks

champagne sauce, pil-pil, codium seaweed

Turbot

citrus sauce, carrot

Stewed pork ear

calamari noodles, pork rinds

Hare à la Royale

Dried apricot, chocolate truffle with foie

Green apple

celery, avocado, yogurt

Pear

red wine, lemon

Coffee

beetroot, chocolate

Sweets with Mediterranean herbs for the coffee

Pineapple jelly with...

Macaron with...

Chocolate and honey bonbon with...

Price 110 €

Wine pairing 50 €

** Both menus are served on the full table*

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

** 10% TVA included*