

DISCOVERY MENU

Vermouth time

Olive with white vermouth
Octopus jelly salad
Pickled mussels cake
Anchovy biscuit
Mushroom & garlic bonbon
Hen's crest with grilled chicken pate
Tomato and red sausage cookie
Fritter with canned tuna
Meat and potato bomb

Local bread from La Fogaina

degustation of Catalan olive oils

Trout

turnip, salad emulsion, orange, yogurt

Fried onion

its soup, local goat cheese

Organic egg

beans, black sausage, Catalan soup

Sea bass

cava, seaweed

Pork neck

à la Catalana (raisins, apricot, pine nuts, spinach)

Green apple

sage, sheep kefir

Carob

black beer, cocoa, liquorice

Sweets with herbs for the coffee

Macaron with...

Biscuit with...

Bonbon with...

Price 100 €

Wine pairing (optional) 45 €

"We base our cuisine on the respect of the local and seasonal foodstuff by cooking what the soil, the sea and our trusted suppliers offer us."

"We endeavour to offer you a direct cuisine with traditional bases but in constant evolution."

EMOTION MENU

Vermouth time

Olive with white vermouth
Octopus jelly salad
Pickled mussels cake
Anchovy biscuit
Mushroom & garlic bonbon
Hen's crest with grilled chicken pate
Tomato and red sausage cookie
Fritter with canned tuna
Meat and potato bomb

Local bread from La Fogaina

degustation of Catalan olive oils

Red prawn

sour consommé, sweet corn

Trout

turnip, salad emulsion, orange, yogurt

Peas

in different ways, mint

Fried onion

its soup, local goat cheese

White asparagus

cod guts, parsley

Calamari noodles

its Bolognese, brioche, fennel

Lamb rib

chickpea, eggplant, garlic

Rabbit

à la Royale, its pâté, carrot

Anise tart

lemon

Green apple

sage, sheep kefir

Walnut

coffee, parsnip

Sweets with herbs for the coffee

Macaron with...

Biscuit with...

Bonbon with...

** Both menus are served on the full table*

** Option of adding a cheese selection with jams*

12,50€/person

** As we work with fresh and seasonal products our menus may vary but always maintaining the same structure*

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

** For reasons of complexity, adaptations will not be made in appetizers nor petit fours*

** All other changes may have a price increase*

** 10% TVA included*

Price 135 €

Wine pairing (optional) 65 €