DISCOVERY MENU

WELCOME
Vegetables consommé / Salted almond / Russian salad

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

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CUTTLEFISH "EMPEDRAT"
Cuttlefish tartar and veil, cold tomato and pepper soup, white beans, semi dried tomatoes, olives

OYSTER
Oyster, pickled cucumber, fennel cream & oil, bergamot

ONION
Fried onion, its soup, local goat cheese, ciboulette emulsion, onion bonbon

TURBOT
Wild turbot, its pil-pil sauce, lemon and capers jam, lemon albedo purée, crunchy capers

PASTURE LAMB
Lamb's loin, herbs emulsion, neck & chard terrine, yogurt, pâté

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GREEN APPLE
Green apple soup & mousse & compote & aspic, kéfir

ANISE "CARAJILLO"
Sheep's milk curd, coffee cake and meringue, anise gel, eggplant ice cream

SWEETS TO FINISH DE MEAL
The game of herbs: Macaron with... Jelly with... Biscuit with... Bonbon with...
Happy ending

Price 115€

Traditional bread from La Fogaina, extra virgin olive oil and sheep butter service 7,50€
(indicate before starting the meal if you do not want this service)

Wine pairing (optional) 60 €

** Both menus are served on the full table*
** Option of adding a Catalan cheese selection 26,50€*

** 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*

EMOTION MENU

WELCOME
Vegetables consommé / Salted almond / Russian salad

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

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CUTTLEFISH "EMPEDRAT"
Cuttlefish tartar and veil, cold tomato and pepper soup, white beans, semi dried tomatoes, olives

RED PRAWN
Red prawn, its mayonnaise, pickled apricot cream, fig tree leaves olive oil

TUNA AND BETROTH
Red tuna tartar, betroth, aqua serum, laurier leaves oil

COURGETTE
Courgette, hazelnut miso, cooked and roasted hazelnuts, sweet&sour vinegar

ONION
Fried onion, its soup, local goat cheese, ciboulette emulsion, onion bonbon

SEA BASS AND SAFFRON
Wild sea bass, saffron sauce, crunchy carrots, carrots cream, orange

PORK TAIL, SEA CUCUMBERS
Pork tail, head and feet sauce, sea cucumber, green beans, seafood oil

VEAL WITH MUSHROOMS
Veal terrine, Wagyu cured meat, meat & mushrooms sauce, summer truffle, season mushrooms

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GREEN APPLE
Green apple soup & mousse & compote & aspic, kéfir

CRÈME CARAMEL
Caramel mousse, vanilla inside, peach jelly

COAL
Creamy smoked chocolate, black sesame, cocoa sand, *palo cortado* toffee, liquorice ice cream

SWEETS TO FINISH DE MEAL
The game of herbs: Macaron with... Jelly with... Biscuit with... Bonbon with...
Happy ending

Price 165€

Traditional bread from La Fogaina, extra virgin olive oil and sheep butter service 7,50€
(indicate before starting the meal if you do not want this service)

Wine pairing (optional) 85€