

Raw (tartar, sashimi, ceviche)

Semi-cured salmon, Comté cheese and blini 15,75€ (2,4,7,13)
Red tuna "Bluefin" tartare and herring caviar 16,50€ (4,6,11)
Sea bass "ceviche", passion fruit and raspberry 15,75€ (4,6,7,11,12)
Red tuna "Bluefin" sashimi and soya 16,50€ (4,6,11)
Cauliflower Royale with seafood 15,50€ (2,4,7,13)
Salt baked foie gras, cookies and banana ice cream 15,90€ (3,7)
Scallop sashimi, white asparagus broth, pineapple and coconut 15,75€ (13)

Rice, eggs and tempura

Poached egg, hollandaise sauce, pine nuts and potato rôti 13,75€ (1,7,8,10,12)
Octopus with potatoes parmentier and Majorcan sausage 15,50€ (13)
Langoustine in green sisho tempura with garlic mayonnaise 15,90€ (1,2,10)
Cuttlefish creamy rice in its ink and poached egg 14,90€ (1,2,4,6,7,8,13)
Squid, vegetables and mushrooms Wok 14,90€ (4,5,6,7,13)

Sea

San Sebastian-style sea bass with potato slices 17,75€ (2,4)
Tuna "Bluefin" Tataki, meat broth, noodles and shiitakes 19,90€ (3,4,9,12)
Cod with miso, almond soup, seaweed and sesame oil 17,75€ (3,4,6,8,11,12)
Scallops, iberian pork and potato parmentier 18,50€ (4,6,13)

Meats

Steak tartare 18,75€ (1,7,9,10)
Suckling lamb, tamarind sauce and coconut 18,75€ (6,7)
Beef "Tagliatta" with virgin olive oil and maldon salt 18,75€
Beef fillet, Iberian ham sauce and truffle parmentier 19,75€ (9)
Pig's trotters, cuttlefish and green peas 17,90€ (2,3,4,9,13)

Cheese board

Selection of 5 cheeses 12,90€ (7)

Sweet temptations

"Conguito" 7,90€ (1,3,5,7)
Catalan cream Mochi and cinnamon ice cream 7,90€ (1,3,7)
"Torrija", Chai tea and cocoa ice cream 7,90€ (1,3,7)
Hazelnut coulant and tangerine ice cream 8,75€ (1,3,7,8)
Fresh cheese, biscuit, cherry jelly and bergamot ice cream 7,90€ (1,3,7)

Gourmet menu

(We serve for whole table)

MENU

Crunchy cassava and "Espinaler" sauce
Sbrinz cheese cookie and oregano
Semi-cured salmon, Comté cheese and blini
Cauliflower Royale with seafood
Salt baked foie gras, cookies and banana ice cream
Poached egg, hollandaise sauce, pine nuts and potato rôti
Langoustine in green sisho tempura with garlic mayonnaise
Scallops and potato parmentier
Suckling lamb, tamarind sauce and coconut
Catalan cream Mochi and cinnamon ice cream
"Conguito"

WINES

Hermanos Lurton 2014 - *sauvignon blanc* – D.O. Rueda
Gessamí 2015- *muscat d'alexandria i chardonay*- D.O. Penedès
Silencis 2014 - *xarel.lo* – D.O. Penedès
Finca Espolla 2011 - *monastrell i syrah* – D.O. Empordà
Mas Llunes moscat – *moscatell* – D.O. Empordà

Price of menu : 59,75€

Price of wine : 24,75€

Tasting menu will be served from 13:15h to 15:15h and from 20:15h to 22:15h

BY THE GLASS

White Clot dels Oms - *xarel.lo* (Penedès) 4,75€
White Hermanos Lurton - *sauignon blanc* (Rueda) 4,25€
White Jardín de Lucía - *albariño* (Rías Baixas) 4,75€
Red Finca Espolla - *monastrell i syrah* (Empordà) 4,90€
Red Pago de los Capellanes joven - *temp.* (Rib. Duero) 4,75€
Red Luís Cañas Crianza - *temp i garnatxa* (Rioja) 4,75€
Red Brunus - *garnatxa, carinyena i syrah* (Montsant) 4,75€
Cava Massana Ràfols Brut Nature - Penedès 5,25€
Cava Raventós i Blanc Rosat de Nit - Penedès 5,75€

*wines can contain sulfates

Allergen List:

1- Eggs and derivatives	8- Nuts and derivatives
2- Crustacean and derivatives	9- Celery and derivatives
3- Cereals with gluten	10- Mustard and derivatives
4- Fish and derivatives	11- Sesame grains and derivatives
5- Peanuts and derivatives	12- Sulfates in amount >10mg/kg (SO ₂)
6- Soya and derivatives	13- Mollusc and derivatives
7- Milk and derivatives	

Artisan bread 1,75€

Price includes 10% VAT