

SEASONAL MENU

APPETIZERS

(with additional supplement)

Hand-cut iberian shoulder and coca bread and tomato | €14

Anchovy from l'Escala with coca bread and tomato | €2.5 / unit

Roast chicken and iberian ham croquettes | €2.5 / unit

STARTERS

"Carasau" bread millefeuille of salmon tartare, avocado, pico de gallo and dressed watercress

Fresh fennel salad with citrus, cherry tomatoes, tart apple with a soya - lime vinaigrette

Flamed aubergine finished in steam, emulsion of grilled peppers, crushed hazelnut, kimchi and croutons

Candied artichoke flower, truffled egg yolk and sliced "perol" sausage

Tagliatelle tossed with garlic oil, peeled cherry tomatoes, Kalamata olives and fresh basil

Seafood soup, prawn tartare and brioche croutons

Eggs poached at 65°C, nest of straw potatoes, iberian cream and crispy ham

MAIN COURSES

Chicken roulade stuffed of plums, raisins and dried apricots, served with catalan style spinach

Slow-cooked veal rib, served its own cooking juices and a creamy carrot purée

Iberian pork shoulder and potatoes sautéed in rosemary butter

Tender beef and truffle-infused potato parmentier

Meagre in green sauce served with asparagus and hard-boiled egg

Grilled sea bass supreme with fennel in textures

Hake with sautéed peas and clams

DESSERTS

Seasonal fruit salad

Catalan cream with carquiñoli

Recuit de drap cheese with orange blossom honey and pine nuts

Chocolate and orange sorbet, olive oil, dried orange and "carasau" bread

Girona pear in Empordà wine on a bed of lotus cookies and vanilla chipped cream

PRICE

30€ HOSTED CLIENTS

32€ EXTERNAL CUSTOMERS

Drink not included

VAT included

According to Regulation (UE) nr. 1169/2011 we inform you that our products and ingredients may contain allergens. We are at your disposal to inform you in case of food allergy and/or intolerance.