



GRAND FEAST TASTING MENU

Bread service and appetizers

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Oyster from Marennes with ponzu sauce and shallot

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Foie gras terrine, apple chutney and brioche

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Oscietra Imperial caviar with green pistachio parmentier

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Gazpacho with strawberries, king crab and salted tuna

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Scallop, green and white asparagus brochette

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Roasted cannelloni with truffle cream

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Monkfish classic stew with potatoes from Bolvir

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Boneless crispy suckling pig with strawberries and onion salad

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Our Catalan cream

*

Chocolate textures

135

OPCIONAL

Assortment of artisan cheeses

10

Wine coupling

80



STARTERS

Oysters from Marennes with ponzu sauce and shallot (5uts)	33,00
Foie gras terrine, apple chutney and brioche	29,50
Imperial Caviar Oscietra (50gr) with green pistachio parmentier	120,00
Gazpacho with strawberries, king crab and salted tuna	29,00
Bluefin tuna tartare	32,00
Roasted cannelloni with truffle cream	28,00

RICE

(20 min. / price per person)

Squid sea rice with peas from Llavaneres and "piquillo" peppers	37,00
Risotto with porcini and cheddar cheese from the mill of Ger	32,00

FISH

Grilled sole, sponge cauliflower, herring and beetroot caviar	42,00
Scallop, green and white asparagus brochette	37,00
Sea-bass with sautéed vegetables	43,50
Monkfish classic stew with potatoes from Bolvir	38,00

MEAT AND POULTRY

Crispy and boneless piglet with strawberries and onion salad	34,00
Beef steak tartare, creamy mustard and fried potatoes	36,50
Roasted suckling lamb shoulder with aubergine textures	38,00
Beef steak with Sichuan pepper, parmentier and Pont-Neuf	36,00
Squab in skewer, onions and shiitakes	42,50



DESSERTS

Our Catalan cream

8,00

“Puigpedrós” cheesecake from Ger windmill

12,50

Manjari chocolate with nuts

14,00

French toast with vanilla ice cream

15,00

Mango tatin

14,00

Cheeses assortment

16,00