



STARTERS

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| Oysters from Marennes with ponzu (5 uts.) | 32,00 |
| Vegetables salad with King crab | 28,50 |
| Shrimps from San Carlos salad and mango emulsion | 26,00 |
| Duck foie gras terrine, Agen plum chutney and brioche | 28,50 |
| Imperial Caviar Oscietra (50 grs) in two services: | 99,00 |
| Gaig cannelloni with truffle cream | 24,00 |

FISH

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| Scallops with asparagus and Jerusalem artichoke | 29,00 |
| Lime Meunière sole with tubers from La Cerdanya | 38,50 |
| Cod fillet with spring onion emulsion and crispy tripe | 27,00 |
| Seabass and puff pastry "coca" with seasonal vegetables | 39,00 |

RICE (20 min.)

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| Shrimp from Palamós and squid dry rice | 37,00 |
| Squab and Bordeaux mushrooms rice | 27,50 |

MEAT AND POULTRY

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| Steak tartare, Calvados seasoned, creamy mustard and crispy potatoes | 29,00 |
| Beef Tenderloin with parmentier and Périgord sauce | 32,50 |
| Crispy and boneless piglet, sauce of its juice and strawberry salad | 28,50 |
| "Barbari" duck from Penedés with pears | 28,00 |
| 1/2 Squab from Araiz in two cooks with its parfait and foie gras | 32,50 |
| Suckling lamb shoulder from Pyrenees, eggplant, carrots and onions | 38,00 |

Bread and entertainments 5.50 (please inform our staff if you don't want to be served)
Price in euros. VAT included.

In case of food allergies or intolerances, please ask our staff.