



## STARTERS

Oysters from Marennes with ponzu (5uts)	32,00
Raw vegetables salad with king crab	28,50
Scampi from San Carlos salad, apple and mango vinaigrette	26,00
Duck foie gras terrine, fig chutney from Agen and homemade brioche	28,50
Imperial Caviar Oscietra (50gr) served in secuencia	99,00
Gaig's cannelloni with truffle sauce	24,00

## FISH

Scallops with asparragus and Jerusalem artichoke	31,00
Dole fish Meunière style with cabbage from Cerdanya	39,50
Atlantic cod fillet, soft black garlic sauce and crispy cod tripe	28,00
Sea-bass with seasonal vegetables	38,50

## RICE

(20 min. / price per person)

Prawn from Palamós and squid paella	38,00
Pigeon and porcini mushrooms paella	28,00
Lobster paella (minimum 2 people)	42,00

## MEAT AND POULTRY

Veal tartar seasoned with Calvados, creamy mustard and crunchy potatoes	29,00
Homeland Beef tenderloin with potato parmentier and Périgord sauce	33,00
suckling pig, sauce of its juice and strawberry salad	29,50
½ Pigeon from Araiz cooked in two styles with its parfait and foie-gras	34,00
Suckling lamb from Pyrenees shoulder, eggplant, carrot 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.