



GRAND FEAST TASTING MENU

Bread service and appetizers

*

Oyster from Marennes with ponzu sauce and shallot

*

Duck foie gras terrine, baked apple chutney and brioche

*

Oscietra Imperial caviar with parmentier and pistachio

*

Scallop and Jerusalem artichoke

*

Gaig cannelloni with truffle cream

*

Seabass and cauliflower textures

*

Roasted squab from Bresse

*

Orange, pine nuts and Opalys chocolate

*

Manjari chocolate with nuts

135

OPCIONAL

Assortment of artisan cheeses

10

Wine coupling

80

Price in euros. VAT included.

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



STARTERS

Oysters from Marennes with ponzu sauce and shallot (5uts)	32,00
Duo of tartars, tuna and sea bass	39,00
Cream of celery root, poached egg and ham	26,50
Duck foie gras terrine, baked apple chutney and brioche	29,50
Cold rolls of vegetables and crab	32,50
Imperial Caviar Oscietra (50gr) served in secuencia	120,00
Gaig cannelloni with truffle cream	28,00

FISH

Scallops with Jerusalem artichoke	34,00
Sole with steamed endive and pickled celery	42,00
Sea-bass and cauliflower textures	42,00
Wild turbot, leeks and pil-pil	39,50
Blue lobster in suquet and rattan potatoes	48,00

RICE

(20 min. / price per person)

Squid and sea urchin sea rice	37,00
Risotto with Cerdanya mushrooms and cheddar cheese from Molí de Ger	29,00

MEAT AND POULTRY

Calvados beef steak tartare, creamy mustard and crispy potatoes	34,00
Beef steak with parmentier and Périgord sauce	36,00
Pig's trotters stuffed with confit and baked "tiró"	29,00
Crispy and boneless piglet with red fruit salad and onion	34,00
Roasted kid back ribs	42,00
1/2 Squab from Bresse in two cooks with its perfect foie	42,00

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.



DESSERTS

Our Catalan cream

8,00

Raspberriss, pistachio and yogurt

10,00

Apple Tatin with vanilla ice cream

10,00

French toast, red fruits and cinnamon ice cream

11,00

Orange, pine nuts and chocolate Opalys

11,00

Manjari chocolate with nuts

14,00

Cheeses assortment

16,00