



STARTERS

Oysters from Marennes with ponzu sauce (5uts)	32,00
Winter salad with pickled partridge	32,00
Duck foie gras terrine, baked apple chutney and brioche	29,50
Our classic "trinxat", with Iberian dewlap	24,50
Imperial Caviar Oscietra (50gr) served in secuencia	120,00
Gaig cannelloni with truffle cream	28,00

FISH

Scallops with citrus Jerusalem artichoke and artichokes	34,00
Truffled sole, with its juice and beet mille-feuilles	44,00
Cod fillet with emulsion, "piparras" and black garlic	29,50
Sea-bass with "calçots" and fermented mushrooms	43,00

RICE

(20 min. / price per person)

Sea rice with sea cucumbers	42,00
Pigeon rice and mushrooms	31,00

MEAT AND POULTRY

Calvados beef steak tartare, creamy mustard and crispy potatoes	32,00
Beef steak with parmentier and Périgord sauce	34,50
Crispy and boneless piglet with fermented pear textures	32,00
1/2 Squab from de Araiz in two cooks with its perfect foie	36,00

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.