



STARTERS

Oysters from Marennes with ponzu sauce	36,00
Crudités and pickles salad	25,00
Shrimps from San Carlos salad and mango emulsion	29,00
Duck foie gras Terrine, Agen plum chutney and brioche	30,50
Imperial Caviar Oscietra in two services:	98,00
With fake glass bread and vodka / With potato, green pistachio and poached egg	
Gaig cannelloni with truffle cream	26,00

FISH

Scallops with roasted artichokes and Jerusalem artichoke	32,00
Lime Meunière sole with tubers from La Cerdanya and citron caviar	38,00
Cod fillet with spring garlic emulsion and crispy belly	30,00
Seabass and puff pastry "coca" with seasonal vegetables	42,00

RICE (20 min.)

Shrimp from Palamós and squid dry rice	42,00
Pigeon rice and mushrooms	29,00

MEAT AND POULTRY

Calvados beef steak tartare, creamy mustard and crispy potatoes	28,00
Beef steak with parmentier and Périgord sauce	37,00
Crispy and boneless piglet, coconut and apple	32,00
"Barbari" duck from Penedés with turnips from Talltendre	29,00
1/2 Squab from de Araiz in two cooks with its perfect foie	36,00
Suckling lamb shoulder from Pyrenees, eggplant, carrots and onions	37,00

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.