



TRADITION MENU 50,00 €

Traditional dishes and elaborations with L'Aliança vision

TASTING MENU 80,00 €

Degustation of our most unique dishes

** Both menus include bread and olive oil service and petit fours and they are served on the full table*

THE VERMOUTH

Olives, anchovy, Campari and orange 6,75 €

Marinated mussels 5,75 €

Breaded calamari 8,75 €

STARTERS

DEER TARTAR, pine nuts, capers and green pine cone honey 18,50 €

OYSTERS, mushroom and truffle (4 units) 28,50 €

BIO VEGETABLES and their consommé 16,50 €

HAKE CHEEKS, champagne sauce and pil- pil 19,00 €

ECO EGG, foie royal, artichoke and smoked eel 17,50 €

“CAP I POTA” WITH PRAWNS , coriander and lemon 21,50 €

CANNELLONI, mushrooms sauce, cheese and truffle 16,50 €



FISH

TURBOT, celeriac, chard and onion&fish both	26,50 €
TUNA BELLY, Bordelaise sauce, marrow and eucalyptus	29,50 €
FRIED COD FISH, sea anemone cream, seaweed, lime and black garlic	20,50 €
RICE, SEA CUCUMBERS and saffron	36,00 €

MEAT

HARE À LA ROYALE, beetroot and truffle	23,50 €
IBERIAN SUCKLING PIG, dry apricots and plums	29,50 €
BLACK ANGUS RIB, peas and turnip	23,50 €
PIGEON, stuffed pasta and Jerusalem artichoke	33,50 €

DESSERTS

GREEN APPLE, ginger, avocado and yogurt	7,50 €
PUMPKIN, coffee, cottage cheese and thyme	7,50 €
FRENCH TOAST, walnuts and ratafia	7,50 €
BANANA TATIN CAKE, lemon cream and Chai tea ice cream	7,50 €
CHOCOLATE, peanut and more chocolate	8,50 €
CATALAN CHEESE with homemade jams	15,50 €

* Bread and olive oil service 4,00 €

* Shared dishes will have an extra charge of 10%

* Please let us know if you have any allergy

* 10% TVA included