



TRADITION MENU

Traditional broth

Liquid olive

Roasted pepper with vermouth

Gougère with seaweed cream

Sausage bomb

ECO EGG, foie royal, artichoke and smoked eel

CANNELLONI, mushrooms sauce, cheese and truffle

FRIED COD FISH, sea anemone cream, seaweed, lime and black garlic

BLACK ANGUS RIB, peas and turnip

CATALAN CHEESE with homemade jams (optional + 7,75€)

GREEN APPLE, ginger, avocado and yogurt

CHOCOLATE, peanut and more chocolate

Price 50€

Bread and olive oil service and petit fours included - Menu served on the full table

Wine pairing 20€



TASTING MENU

Traditional broth

Liquid olive

Roasted pepper with vermouth

Gougère with seaweed cream

Sausage bomb

OYSTER, mushroom and truffle

DEER TARTAR, pine nuts, capers and green pine cone honey

HAKE CHEEKS, champagne sauce and pil- pil

“CAP I POTA” WITH PRAWN, coriander and lemon

TURBOT, celeriac, chard and onion&fish both

PIGEON, stuffed pasta and Jerusalem artichoke

HARE À LA ROYALE, beetroot and truffle

GREEN APPLE, ginger, avocado and yogurt

PUMPKIN, coffee, cottage cheese and thyme

BANANA TATIN CAKE, lemon cream and Chai tea ice cream

Price 80€

Bread and olive oil service and petit fours included - Menu served on the full table

Wine pairing 30€