

ARTS DE LA TABLE

This menu is served full month, minimum for two people and with **previous reservation of three days**.

The menu includes two starters to choose from the menu, the main course prepared in the dining room and desserts from the menu. Each dish will be paired with a glass of wine selected by the restaurant staff.

Snack of the day

Snack del dia

Appetizer of the day

Aperitiu del dia

Cold starter to choose

Entrant fred a escollir

Hot starter to choose

Entrant calent a escollir

Main to choose

Principal a escollir

Steak Tartar / Red Scorpion Fish/ Turbot / Hock / Wellington

Steak Tàrtar / Escòrpora / Turbot/ Jarret / Wellington

Desserts to choose a la carte or Crepe Suzette

Postres a escollir de la carta o Crep Suzette

Petits fours

48€ per person ALL INCLUDED

VAT INCLUDED

CEREALS CONTAINING GLUTEN	FISH AND PRODUCTS CONTAINING FISH	DRIED FRUIT	SULFUROUS ANHYDRIDE AND SULPHITES
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS	PEANUT AND PRODUCTS CONTAINING PEANUT	MUSTARD
EGGS AND PRODUCTS CONTAINING EGGS	MOLLUSCS AND PRODUCTS CONTAINING MOLLUSCS	CELERY AND PRODUCTS CONTAINING CELERY	LUPINS AND LUPIN DERIVATIVES
SOYBEAN AND PRODUCTS CONTAINING SOYBEAN		SESAME SEEDS AND DERIVATIVES	

Entrants / Starters

La nostra amanida caprese **10.50€**

Our caprese salad



Salmorejo amb sardina marinada i textures de poma **11.50€**

Salmorejo with marinated sardines and apple textures



Nyoquis de patata i remolatxa amb gorgonzola i sàlvia **11.00€**

Potato and beetroot gnocchi with gorgonzola and sage



Espàrrec blanc, cremós de nyàmeres i salmó marinat **12.00€**

White asparagus, Jerusalem artichoke creamy and marinated salmon



Segons / Main Course

Turbot a baixa temperatura, cigrons, all negre i el seu pil-pil **14.00€**

Low temperature turbot, chickpeas, black garlic and its pil-pil



Polpetes de llenguado amb samfaina i salsa cítrica **12.50€**

Sole paupiettes with ratatouille and citrus sauce



Peus de porc amb caviar d'albergínia, navalles i cruixent de pernil **12.00€**

Boneless pig's trotters with aubergine caviar, razor clams and crispy ham



Magret d'ànec amb vichyssoise de pera i ratafia **13.50€**

Duck breast with pear vichyssoise and ratafia

Postres / Desserts

Mousse de poma amb gelat de canyella **5.00 €**

Apple mousse with cinnamon ice cream



Taronja, oli d'oliva i PX, d'Oriol Balaguer **5.00 €**

Orange, olive oil and PX, Oriol Balaguer



Vat included

CEREALS CONTAINING GLUTEN	FISH AND PRODUCTS CONTAINING FISH	DRIED FRUIT	SULFUROUS ANHYDRIDE AND SULPHITES
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS	PEANUT AND PRODUCTS CONTAINING PEANUT	MUSTARD
EGGS AND PRODUCTS CONTAINING EGGS	MOLLUSCS AND PRODUCTS CONTAINING MOLLUSCS	CELERY AND PRODUCTS CONTAINING CELERY	LUPINS AND LUPIN DERIVATIVES
SOYBEAN AND PRODUCTS CONTAINING SOYBEAN		SESAME SEEDS AND DERIVATIVES	

MENÚ EXPERIÈNCIA

EXPERIÈNCIA

Snack of the day

Snack del día

Apperitive of the day

Aperitiu del día

La nostra amanida caprese

Our caprese salad



Nyoquis de patata i remolatxa amb gorgonzola i sàlvia

Potato and beetroot gnocchi with gorgonzola and sage



Turbot a baixa temperatura, cigrons, all negre i el seu pil-pil

Low temperature turbot, chickpeas, black garlic and its pil-pil



Peus de porc amb caviar d'albergínia, navalles i cruixent de pernil

Boneless pig's trotters with aubergine caviar, razor clams and crispy ham



Mousse de poma amb gelat de canyella

Apple mousse with cinnamon ice cream



Petits fours

*The fish has been subjected to a freezing process as a preventive measure (RD 1021/22). El peix ha estat sotmès a un procés de congelació com a mesura preventiva (RD 1021/22)



CEREALS CONTAINING GLUTEN



FISH AND PRODUCTS CONTAINING FISH



DRIED FRUIT



SULFUROUS ANHYDRIDE AND SULPHITES



MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)



CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS



PEANUT AND PRODUCTS CONTAINING PEANUT

MENÚ INNOVACIÓ

INNOVACIÓ

Snack of the day

Snack del día

Apperitive of the day

Aperitiu del día

Salmorejo amb sardina marinada i textures de poma

Salmorejo with marinated sardines and apple textures



Espàrrec blanc, cremós de nyàmeres i salmó marinat

White asparagus, Jerusalem artichoke creamy and marinated salmon



Polpetes de llenguado amb samfaina i salsa cítrica

Sole paupiettes with ratatouille and citrus sauce



Magret d'ànec amb vichyssoise de pera i ratafia

Duck breast with pear vichyssoise and ratafia

Taronja, oli d'oliva i PX, d'Oriol Balaguer

Orange, olive oil and PX, Oriol Balaguer



Petits fours

The fish has been subjected to a freezing process as a preventive measure (RD 1021/22). El peix ha estat sotmès a un procés de congelació com a mesura preventiva (RD 1021/22)



EGGS AND PRODUCTS CONTAINING EGGS



MOLLUSCS AND PRODUCTS CONTAINING MOLLUSCS



CELERY AND PRODUCTS CONTAINING CELERY



LUPINS AND LUPIN DERIVATIVES



SOYBEAN AND PRODUCTS CONTAINING SOYBEAN



SESAME SEEDS AND DERIVATIVES



MUSTARD

43€ with pairing of wines · 36€ without wine

Vat Included

43€ with pairing of wines · 36€ without wines

Vat included