

GASTRONOMIC GRAND MENU

Mussels cream, bread crumbs and ham

Ox tartare, corn

White asparagus, tiger nut milk and cauliflower

Smoked Ricotta ravioli, with caviar

Red prawn, flambéed in whisky, tender onions and prawn heads consommé

Maresme peas, yam purée, chicken broth and tonka bean

Sautéed squids and spinach, red butter, peanuts and lemon

John Dory, in loins, with potatoes, raifort and citrics

Pork dewlap, red onion, mint, coriander and smoked avodado

Cheese selection from our table

Mango purée, basil slush, coconut, and raifort radish

Daikon radish, corn, liquorice and passion fruit

Coffee cream, with baked chocolate mousse

PETIT FOURS

185€

*Menu is only available for the whole table
Bread and butter service is included*

*WINE PAIRING 125 €
SPANISH WINES PAIRING 125 €*

*We serve only one kind of pairing in the same table
Price per person, VAT included / Apéritifs and digestifs are not included*

TABLE OF CHEESES	41 €
OLIVE OIL AND BREAD	8 €
WATER SERVICE	4 €
DESSERTS	24 €

WHITE ASPARAGUS

tiger nut milk and cauliflower

48€

MARINATED MACKEREL

apple jelly, cauliflower and caviar

74€

FREE-RANGE CHICKEN

ratatouille, red pepper bittersweet and wheat crust

48€

SMOKED RICOTTA RAVIOLI

with caviar "Petrossian Alverta Imperial"

75€

RED PRAWN

flambéed in whisky, tender onions and prawn heads consommé

52€

GRILLED CRAYFISH

in lettuce leaves and Oriental aroma

58€

SAUTÉED SQUIDS AND SPINACH

red butter, peanut and lemon

50€

MARESME PEAS

yam purée, chicken broth and tonka bean

50€



VAT included



TURBOT

(grilled), smoked with wine shoots, peppers and salsify

59€

SOLE

smashed sweet potatoes and its fish bone juice

59€

RED MULLET

with scrambled eggs, breadcrumbs and red pepper oil

57€

SEA BASS

candied tomato slices, red pepper, hazelnut and sesame

58€

JOHN DORY

in loins, with potatoes, raifort and citrics

56€

WHITE VEAL KNUCKLE

(long cooking) with creamed potatoes (Min. 2 persons, price per person) 55€

SUCKLING PIG LOIN

roast "a la minute" with thyme aroma

54€

PORK DEWLAP

red onion, mint, coriander and smoked avodado

52€

YOUNG GOAT

roast pumpkin, hazelnut and black garlic

56€

DEER LOIN

Jerusalem artichoke purée and egg yolk cooked at 63°

54€

DUCK LASAGNA

pistachio nuts, cardamom and Idiazabal cheese whey

53€



VAT included