

GOURMET TASTING MENU

TAPAS

Puffed bread with fried egg and truffles
Pistachio and dried tuna carquinyoli (Catalan-style biscotti)
Chicken with prawns
Grape with herring
Oxtail “cappuccino”
Sea urchin with Santa Pau beans
Roll of hare a la royale

MENU

Octopus ravioli with butternut squash, sweet potato and sobrassada
Pheasant consommé with scallops
Market-fresh fish with almond cream, meunière vinaigrette and artichoke
Venison loin with cocoa and liquorice

Artisan and farmhouse cheeses cart selected by Toni Gerez

Rooibos tea, carrot, cinnamon and vanilla infusion
Sponge cake with steamed cocoa, violet mousse and coconut sorbet

Petit fours

85,00

This menu will only be served to the entire table

Optional, wine pairings, water and coffee (additional)
25,00

Service for this menu lasts at least two hours and 30 minutes, so dishes will be served up until half an hour before the kitchen closes.

In compliance with UE, please ask the maitre for a list of allergens.