

To share

Olives stuffed with anchovies of Can Xillu from l'Escala **5€**

Anchovies from Santoña in olive oil with piparras pepper and coca bread **16€**

Iberian acorn ham with coca bread and tomato **28€**

Selection of 5 cheeses and nuts **19€**

Iberian ham croquettes and sheep's milk **2,5€/ud**

Foccacia with burrata, tomato, pistachio, arugula and cooked ham **12€**

Nights Menu

Welcome glass of cava Albet i Noya El Celler de Can Roca
and steamed brioche

Starters

Beetroot tartar

Beetroot tartar, pecan nuts, beetroot vinaigrette and radishes

Zucchini ravioli with goat cheese and pistachio

Zucchini ravioli with goat cheese, pistachio, pickled onion, fig leaf oil, parsley
jelly, toasted green pepper and chili oil

Calamari parmentier with baby squid

Potato parmentier, calamari mosaic, paprika, squid
and calamari sauce

Main course

Salt cod *pot-au-feu*

Salt cod pot-au-feu and cod fillet confit at low temperature. Potato gnocchi,
cod tripe stew, brandade and pak choi

Poularde cannelloni

Poularde cannelloni and poularde breast with foie and truffle sauce

Girona's Veal with avocado, mushrooms and tarragon

Veal cooked at low temperature, mushrooms cream,
avocado purée, rosemary and tarragon oil

Dessert

Milk dessert

Curd-cheese foam, Ripollesa sheep's milk ice cream, guava jelly, Ripollesa
sheep's milk caramel, yogurt drops and cotton candy

Ratafia with caramelized walnuts

Autumn flavour ice cream, walnut financier and ratafia cream.

Baked apple, sour apple jelly, coffee jelly and breaded anise seeds

Chocolate coulant with vanilla ice cream

Chocolate coulant, cocoa sauce and vanilla and red fruits ice cream

50,00€

Rustic sourdough bread included. Wine and coffee not included.