

TO SHARE

- Anchovy stuffed olives of Can Xillu from l'Escala 5€
- Anchovies from Santoña in olive oil with piparras pepper and coca bread 18€
- Iberian acorn ham with coca bread and tomato 30€
- Selection of 5 cheeses and nuts 19€
- Iberian ham creamy croquettes 2,5€/ud
- Focaccia with burrata, tomato, pistachio, arugula and cooked ham 15€
- Classic bikini with artisan prosciutto and Havarti cheese, by Rocambolesc Bikineria 8€
- Extra artisan foccacia bread 3,5€

NIGHT MENU

Welcome

- Glass of Brut Reserva Albet i Noya El Celler de Can Roca
- Brioche with St. George's mushroom mayonnaise

STARTERS

Comté cheese soup with spring onions

- Figueraes onions and shallots, curry-roasted walnuts, bay leaf, thyme, rosemary and sherry jelly, roasted onion sauce, and walnut cake

White Asparagus

- With elderberry and acacia honey

Calamari parmentier with baby squid

- Potato parmentier, calamari mosaic, paprika, squid and squid foam

MAIN COURSE

Sea bass with Mediterranean flavors

- Emulsion of olives, pine nuts, bergamot, orange and fennel

Rice with partridge and cuttlefish

- Partridge and cuttlefish rice with seasonal vegetables

Slow-cooked veal shoulder

- Slow-cooked veal shoulder with morels in cream and truffled avocado purée

DESSERT

Milk dessert

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

Orange Chromatism

- Orange and passion fruit granita, egg yolk ice cream, carrot compote, orange, tangerine and flowers

Chocolate coulant with chocolate ice cream

- Casa Cacao chocolate coulant, chocolate ice cream and berries

- Casa Cacao Bonbon and rustic sourdough bread included.
- Wines, coffees and/or infusions and extra sourdough bread not included.

50€ per person.
Current VAT included.