

NIGHT MENU

Appetizers

Steamed brioche with seasonal truffle.

Traditional *escudella* with Sherry wine.

Glass of Brut Reserva Albet i Noya from El Celler de Can Roca.

STARTERS

Low-temperature poached egg with seasonal mushrooms.

Creamy potato, beef *demi-glace* foam, pine nuts, chervil oil, green asparagus, and crispy potatoes.

- or -

Roasted pumpkin cream with scallops.

Truffled scallops, puffed pumpkin seeds, shallot cream, sourdough croutons, and pumpkin seed oil.

- or -

Squid parmentier with baby squid.

Potato *parmentier*, squid mosaic, sweet paprika, baby squid, and aerated squid sauce.

MAIN COURSES

Partridge and cuttlefish rice.

With vegetables from our Mas Marroch garden, partridge thighs and breast, cuttlefish, and chervil oil.

- or -

Sea bass Wellington with beurre blanc sauce.

Fennel emulsion, reduced sea bass sauce, and parsley oil.

- or -

Low-temperature Girona beef flat iron.

Sautéed seasonal mushrooms, truffled avocado cream, mushroom cream, tarragon, and black olive sponge cake crumble.

DESSERTS

Làctic.

Cottage cheese foam, sheep's milk ice cream, guava gel, Ripollesa sheep's sweet milk, yogurt drops, and cotton candy.

- or -

Musician's dessert.

Hazelnut sponge cake, toasted almond cream, raisins soaked in muscatel, dried apricots, prunes, walnuts, hazelnuts, and lightly toasted almonds with almond ice cream.

- or -

Chocolate coulant with chocolate ice cream.

Casa Cacao chocolate coulant, cocoa sauce, chocolate ice cream, red berries, and fresh mint.

Petit Four

Chocolate from our Casa Cacao *Bean To Bar*.

50€ per person.

(Rustic sourdough bread included.)

(Wines, coffees, herbal teas, and extra rustic sourdough bread not included.)