

Night Menu

Appetizers

Brioche al vapor con trufa de temporada.
Escudella tradicional al aroma de Jerez.
Copa de Brut Reserva Albet i Noya, 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-

White asparagus with elderflower foam

White asparagus tips, white asparagus ice cream, elderflower, bottarga, dried apricots, white miso butter and acacia honey.
-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.)