

Night Menu

Appetizers

Steamed brioche with St. George's mushrooms.
Spoon of consommé with double cream and St. George's mushrooms.
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.
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Figs with zucchini ravioli and goat cheese

With pistachio sauce, fig puree, fresh pistachio, pickled onion and green bell pepper.
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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.
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Sea bass Wellington with beurre blanc sauce

Fennel emulsion, reduced sea bass sauce, and parsley oil.
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Girona beef fillet

With herb and spice butter and potato gratin.

Desserts

Mediterranean Garden

Lavender crèmeux, orange blossom cream and jelly, fennel gel, redcurrant, melon granita, white peach and juniper sorbet, seasonal flowers and shoots.
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Green Chromatism

Avocado cream, lime and tarragon gel, lime-infused apple, tarragon sugar, green apple granita, lime sorbet and green shoots.
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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.)