



À la carte

Starters

Egg cooked at 64° with lentils and truffle

12,50€

Coca de calçots with pig trotters base, romesco sauce and scaroly

13,70€

Aubergine salad and goat's cheese cream with red berries vinaigrette

12,00€

Low temperature cooked egg with parmentier and truffle

12,50€

Cod brandade, smoked aubergine and pine nut vinaigrette

14,70€

Traditional cannelloni with funghi porcini cream and truffle

15,70€

Mains

Tender lamb served with chickpea hummus, cabbage and yogurt

19,70€

Tuna fish served with citric purée of parsnip, sweet potato and avocado

25,50€

Creamy rice with wild mushrooms (black chanterelles) and duck magret

22,50€

Cod with *beurre blanc* sauce, artichokes and truffle

21,50€

Pork cheek in a red wine stew, sweet potato and citrics

17,50€

Salmon cooked in a salt crust with fennel vinaigrette and pickles

18,50€

Creamy rice with quail and king prawns

19,00€

Sirloin steak with whisky sauce, gnocchi and mushrooms

29,50€

Desserts

Creamy chocolate with quinoa and passion fruit

6€

White wine-poached pears on a mascarpone cream and iced star anise

6€

Chocolate, coffee and hazelnuts

6€

Red berries with yogurt ice cream

6€

VAT INCLUDED

Please ask our team in case of any allergies or food intolerances