



Chef's Set Menu

To start with...

Traditional Casa Riera Ordeix cured sausage *llonganissa*

Artichokes with green sauce

Pickled horse mackerel with carrots

Micuit foie mousse with corn cream

Let's continue with hot dishes...

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

Cod with *beurre blanc* sauce, artichokes and truffle

Sirloin steak with whisky sauce, gnocchi and mushrooms

A sweet touch...

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

Chocolate, coffee and hazelnuts

And to finish with...

Petit fours

55€

VAT INCLUDED
drinks and coffee not included

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