

To start with

	Half portion	
Red shrimp salad with citrus, avocado and salicornia		19,00
Beef carpaccio with shaved Parmesan, on a bed of mustard and bean sprouts		17,50
Mushroom tartare and baby broad bean salad, dressed with radish and mint		18,00
Tomato confit with sardines, mozzarella, asparagus and pistachio pesto		17,00
Prawn cannelloni, with fresh cheese and vegetables	10,80	19,00
Cold carrot, orange and ginger soup with variegated scallops, hazelnuts and pine nuts		17,50
Calaf egg and porcini mushrooms with Port wine sauce asparagus and Idiazabal cream sauce		17,00
D.O. Extremadura Iberian ham and tomato-rubbed bread	14,00	26,00

Small plates

Crispy Gorgonzola with black olives and tomato		11,50
Battered squid rings with soya mayonnaise		12,00
Foie gras filled puffs with apple and endive		18,50
Open-faced anchovy, roasted pepper and rocket sandwiches		18,50

Bread service / Gluten-free bread		2,90/3,30
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Should you have food allergies, please ask for the head waiter



From the Sea

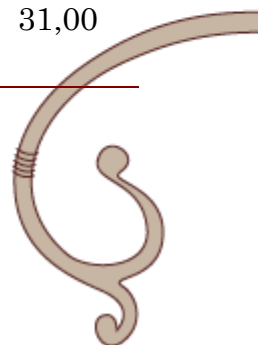
Sautéed seafood scallop, clam, mussel and cockle with purple potatoes and mangetout peas, hazelnut garlic sauce	31,50
Sea bass at low temperature with ajoblanco and Pedro Ximénez, green beans with baby squid	32,50
John Dory with sweet and sour sauce and rosemary lobster ravioli with vegetables and curry	31,50
Soupy rice with monkfish, clams and plankton	30,00

Fresh from the Earth

Egg tagliatelle with seasonal mushrooms, vegetables, Tou dels Til.lers cheese and truffle oil	21,00
Snowy mountain vegetables with quinoa and almond sauce	18,50

From the Earth

Chanterelle-stuffed Charolais beef tenderloin Fourme d'Ambert cheese and noodle and vegetable stir- fry	30,00
Braised duckling with mustard, thyme roasted potatoes and glazed pearl onions	29,50
Rack of Burgos lamb with clove and apricot sauce, ratatouille stuffed piquillo peppers	30,00
5-year-old Friesian cow sirloin with duck liver tarragon sauce and veggie roll	31,00



To continue

Half portion

Local cheese board

5,50

9,20

A shot of Ruby port 2,40 €

Sweets

*We recommend that you order your dessert
 at the start of the meal*

Guanaja chocolate filo pastry (15 minutes)

8,00

and passion fruit

A shot of Sauternes 3,90 €

Fruit salad with reinette apple jelly

8,00

A shot of Pomme Verte Kuhri 3,30 €

Catalan cream parfait

8,00

with dried fruit tuile

A shot of Frangelico 2,50 €

White chocolate savarin

8,00

with red fruit compote and coconut ice cream

A shot of Malvasía de Sitges 3,50 €

Wild strawberry and blueberry cheesecake,

8,00

Pedro Ximénez sorbet

Liquefied pineapple with a touch of fennel

7,20

and raspberry sorbet

Bourbon vanilla ice cream with coffee

7,20

Miniatures

Guanaja chocolate filo pastry (15 minutes)

4,90

and passion fruit

Wild strawberry and blueberry cheesecake,

4,90

Pedro Ximénez sorbet

Catalan cream parfait

4,90

with dried fruit tuile

Prices in €, VAT 10% included

