

Barcelona Menu

A short tasting menu

Foie gras filled puffs with apple and endive

Sautéed seafood

scallop, clam, mussel and cockle
with purple potatoes and mangetout peas,
hazelnut garlic sauce

Rack of Burgos lamb with clove and apricot sauce,
ratatouille stuffed piquillo peppers

White chocolate savarin

with red fruit compote and coconut ice cream

Bread service, mineral water, coffee

55,00

Prices in €, VAT 10% included

Miguel Alija, Chef

Spring – Summer 2017

