

Menus are served for the whole table

Barcelona Menu

Port wine porcini and aubergine timbale,
with pine nuts

Baked marinated red mullets,
on vanilla potato confit, red pepper sauce, crispy onion

Angus beef at low temperature
with Fourme d'Ambert cheese, French toast with garlic and
parsley, venere rice and asparagus

Guanaja chocolate filo pastry
with passion fruit

Bread service, mineral water and coffee 58,00

With wine pairing* 77,00

Prices in €, VAT 10% included

Miguel Alija, Chef
Autumn 2017

*Ask the Sommelier

