

Weekday Menu

Warm mushroom stuffed pig's trotter salad, with dried fruit dressing (gf)
Fresh egg pasta (tagliatelle) with seafood and Parmesan
Garden vegetables, dried fruit powder, Tou de Til lers cheese (gf)

Steamed organic salmon with mustard and sautéed artichokes and ham (gf)
Porcini crusted lamb loin and potato confit with bay
Curry creamed Angus beef meatballs, with venere rice

Chocolate dome filled with almond praline, coconut ice cream
Seasonal fruits with squeezed orange juice (gf)
Liquefied pineapple with iced lemon cream and red berries (gf)

Bread service, mineral water and coffee.
A glass of wine, or beer or soft drink.

Blanc de Blancs 2016, Sumarroca
Mas Rabell Alquimia 2015, Familia Torres
38.00 € VAT included

Weekday Tasting Menu

Warm mushroom stuffed pig's trotter salad, with dried fruit dressing
Fresh egg pasta (tagliatelle) with seafood and Parmesan

Steamed organic salmon with mustard and sautéed artichokes and ham
Porcini crusted lamb loin and potato confit with bay

Liquefied pineapple with iced lemon cream and red berries
Seasonal fruits with squeezed orange juice

Bread service, mineral water and coffee.
A glass of wine, or beer or soft drink.

Blanc de Blancs 2016, Sumarroca
Mas Rabell Alquimia 2015, Familia Torres
42.00 € VAT included

Monday to Friday at lunchtime

