

We are offering market specials as well as a monthly market menu,  
 consisting of four courses and a dessert

## Today's specials

<b>Sautéed El Prat artichokes,</b> on caramelized onions, soya and almond sauce (gf)	<b>16,00</b>
<b>Mi-cuit foie gras and mushroom lasagna</b> with tarragon cream	<b>17,00</b>
<b>Salted cod loin with tapenade,</b> tomato coulis and curried tempura green asparagus (gf)	<b>28,00</b>
<b>Sea bass in low temperature</b> with creamy Parmesan rice, and baby squid sauce (gf)	<b>31,00</b>
<b>Melt-in-the-mouth braised beef cheek,</b> with a mix of seasonal mushrooms	<b>26,00</b>
<b>Iberian pork tenderloin, blue cheese cream sauce,</b> sautéed green beans and almonds (gf)	<b>26,00</b>
<b>Fresh cheese, French toast</b> and creamy orange sorbet	<b>7,00</b>
<b>Chocolate ingot</b> with Baileys ice cream	<b>9,50</b>

## Tasting market menu

<b>Sautéed El Prat artichokes,</b> on caramelized onions, soya and almond sauce
<b>Mi-cuit foie gras and mushroom lasagna</b> with tarragon cream
<b>Salted cod loin with tapenade,</b> tomato coulis and curried tempura green asparagus
<b>Iberian pork tenderloin, blue cheese cream sauce,</b> sautéed green beans and almonds
<b>Fresh cheese, French toast</b> and creamy orange sorbet

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Bread service, mineral water and coffee	<b>59,00</b>
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Prices in €, 10% VAT included

Miguel Alija, Chef

Winter 2018

