

“The pleasure of the table is exclusive to the human species;
it involves prior care in preparing the dishes,
choosing the place and gathering the guests.”

Jean-Anthelme Brillat-Savarin

So, in this place, chosen by you, we have prepared...

FOR STARTERS

Winter salad

El Prat artichoke salad

Cream of Viladecans chard, crispy bread and garlic flower

Roasted aubergine with Puglia burrata

Catalan-style spinach

Maresme tear peas with mint

€ 24

WE CONTINUE WITH FISH

Balfegó tuna sashimi with runner beans

Baked wild meagre with asparagus and carrot textures

Wild European bass baked in salt (2 persons)

Baked turbot with potato slices and onion (2 persons)

Sole à la meunière (2 persons)

€ 40 /person

AND RICE DISHES

Rice with scampi

Rice with mushrooms and Catalan butifarra sausage

Creamy rice with mussels

€ 36

OR MEAT

Steak tartare

Leg of suckling kid

Pheasant with fennel and cabbage (2 persons)

Roasted wild pigeon

Sirloin steak with foie gras sauce

€ 38

TODAY'S SUGGESTIONS

Baby cuttlefish stuffed with seasonal mushrooms and Catalan sausage

Cantabrian hake cubes with crystal peppers

Hake in salsa verde with Galician clams

Ox carpaccio with parmesan and rocket

Oxtail with potato and black truffle

Seasonal mushrooms

€ 36

AND TO FINISH

Cheese board

€ 18

Bernadó yolk flan

Chocolate coolant with mandarin sorbet

Chardonnay pear tartlet with cinnamon ice cream

Chestnut mousse with raspberry and white chocolate ice cream

€ 14