

“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

*Spring salad*

*El Prat artichoke confit*

*Cream of Viladecans chard*

*Simple white asparagus*

*Roasted aubergine with Puglia burrata*

*Catalan-style sautéed spinach*

*Baby broad beans with Catalan sausage*

*Maresme teardrop peas*

€ 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 and onion (2 persons)*

*Sole à la meunière (2 persons)*

€ 40 /person

#### AND RICE DISHES

*Rice with scampi*

*Rice with quail*

€ 36

OR MEAT

*Steak tartare*

*Leg of suckling kid*

*Roasted wild pigeon*

*Oxtail with black truffle*

*Sirloin of beef 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*

*Aged beef fricandeau*

€ 36

AND TO FINISH

*Cheese trolley*

€ 18

*Bernadó yolk flan*

*Chocolate coolant with mandarin sorbet*

*Chardonnay pear tartlet with cinnamon ice cream*

*Rum baba with vanilla ice cream*

€ 14