

“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

*Autumn salad*

*Organic pumpkin soup*

*Santa Pau haricot beans with confit leek*

*Roasted aubergine with Puglia burrata*

*Roasted cauliflower with endives and radish*

€ 24

#### WE CONTINUE WITH FISH

*Balfegó tuna sashimi with runner beans*

*Cantabrian hake cubes with crystal peppers*

*Hake in salsa verde with Galician clams*

*Monkfish stew*

*Wild European bass baked in salt (2 persons)*

€ 40

#### AND RICE DISHES

*Seasonal mushrooms and rice*

*Rice with scampi*

€ 36

OR MEAT

*Steak tartare*

*Leg of suckling kid*

*Sirloin of Salers beef with foie gras sauce*

€ 38

TODAY'S SUGGESTIONS

*Baby cuttlefish stuffed with seasonal mushrooms and Catalan sausage*

*Seasonal mushrooms with egg yolk*

*Wild pheasant with fennel and cabbage*

*Mature sirloin steak with piparra peppers*

€ 36

*Catch of the day (2 persons)*

€ 40

AND TO FINISH

*Cheese trolley*

€ 18

*Bernadó yolk flan*

*Chocolate coolant with raspberry sorbet*

*Cottage cheese mousse, pears and walnut cake*

*Del Monte pineapple, coconut and lemon verbena frappé*

*Rum baba with vanilla ice cream*

€ 14