

“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 with citrus and chicory

Organic pumpkin soup

Heart of artichokes natural style

Roasted aubergine with Puglia burrata

Baby broad beans with Perol butifarra sausage

€ 24

WE FOLLOW

Balfegó tuna sashimi with tender beans

Taco of hake from the Cantabrian sea with glass peppers

Hake in salsa verde with Galician clams

Wild sea bass in salt (2 persons)

€ 40

AND RICE DISHES

Seasonal rice mushrooms

Crayfish rice

€ 36

OR MEAT

Steak tartare

Leg of suckling kid

Salers beef Sirloin with foie gras sauce

Wild roasted pigeon with beetroot

€ 36

TODAY'S SUGGESTIONS

Baby squid stuffed with mushrooms and butifarras

Seasonal mushrooms with egg yolk

Wild pheasant with fennel and cabbage

Entrecote with piparra peppers

Maresme tear peas with poached egg yolk

€ 36

Fish day (2 persons)

€ 40

AND TO FINISH

Cheese trolley

€ 18

Bernadó egg yolk flan

Chocolate coulant with raspberry sorbet

“Mató” cheese mousse, pears and walnut cake

Del Monte pineapple, coconut and lemon verbena frappé

Baba rum with vanilla ice cream

€ 14