

“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 with citrus

White asparagus with egg yolk and wild mushroom consommé

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

Cantabrian hake cubes with cristal peppers

Hake in salsa verde with Galician clams

Wild sea bass in salt (2 persons)

Wild turbot with pommes boulangère (2 persons)

€ 40

AND RICE DISHES

Seasonal rice mushrooms

Scampi 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

Wild pheasant with fennel and cabbage

Seasonal wild mushrooms with Maldonado dewlap

Beef entrecote with green asparagus

Maresme tear peas with poached egg yolk

€ 36

Fish day

€ 40

AND TO FINISH

Cheese trolley

€ 18

Bernadó egg yolk flan

Chocolate coulant with raspberry sorbet

Yogurt mousse, wild strawberries, and basil

Baba rum with vanilla ice cream

€ 14