

“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 with citrus fruits

Sautéed chanterelles with egg yolk

Organic pumpkin cream

Roasted aubergine with Puglia burrata

€ 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

€ 36

Fish day

€ 40

AND TO FINISH

Cheese trolley

€ 18

Bernadó egg yolk flan

Chocolate coulant with mango sorbet

Yogurt mousse, Maresme strawberry and basil

Baba rum with vanilla ice cream

€ 14