

“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 fruits

Artichokes of Tudela natural style

Organic pumpkin cream

Prat broad beans with “butifarra de Perol” sausage

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

Saler's filet steak with foie grass sauce

Wild roasted pigeon with beetroot

€ 36

TODAY'S SUGGESTIONS

Baby squid stuffed with mushrooms and butifarras

Wild pheasant with fennel and cabbage

Maresme lágrima peas with poached egg yolk

Seasonal wild mushrooms with Maldonado dewlap

Beef entrecote with green asparagus

Monkfish suquet

€ 36

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