"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

Sautéed spinach, Catalan style 24 €

Sautéed chanterelles with egg yolk 28 €

Roasted eggplant with Puglia burrata 25 €

Autumn salad with citrus 16 €

Roasted cauliflower with red endives 20 €

WE FOLLOW

Balfegó tuna sashimi with green beans 40 €

Cantabrian hake with crystal pepper 40 €

Wild sea bass baked in salt (2 pax) 82 €

Wild turbot with boulangère potatoes (2 pax) 95 €

AND RICE DISHES

Poultry rice 40 €

Scampi rice 40 €

Vegetable rice 40 €

OR MEAT

Steak tartare 40 €

Suckling goat leg 40 €

Salers beef tenderloin with foie gras sauce 40 €

Beef entrecôte with roasted pepper 40 €

Wild pigeon with beetroot and kale 40 €

Game pheasant with Savoy cabbage and fennel 40 €

Iberian presa with green asparagus 38 €

AND TO FINISH

Cheese trolley 25 €

Bernadó egg yolk flan 15 €

Chocolate coulant and mango-passion sorbet 15 €

Yogurt mousse, Maresme strawberries and basil 15 €

Orange cream, caramel and almond ice cream 15 €