

## **STARTERS**

Gastronomic menu: **45€** 

Iberian ham with coca bread	19.00
Home-cured salmon with lemon and toasts	16.00
Chorizo croquettes with "alioli" and honey	16.00
Iberian ham croquettes	15.00
Homemade codfish fritters	15.00
Crispy prawns with Romesco sauce	17.00
Parmesan taco with beef tártar, mustard and red pepper *	19.00
Crispy rice coca bread with salmon and avocado tartare	18.00
Duck foie gras terrine, pistachios, Dubai cocoa and raspberries *	21.00
Marinated tuna with Gang Yai of vegetables and wasabi	19.00
Cream of milk cap mushrooms with poached egg and shavings of Iberian ham	19.00
Carpaccio of porcini mushrooms, golden parmesan, truffle oil and basil ganache	20.00
Chanterelle mushroom cannelloni with foie cream	19.00
Thyme soup, cured egg, Figueres onion veil, and fine herbs	18.00
Homemade gnocchi with cheese and truffle sauce	17.50
FISH	
Grilled corvina on green beans and peas risotto	22.00
Our version of cod with sanfaina (mix of vegetables ratatouille style) *	24.00
Porcini mushroom risotto, seasonal mushroom veil and parmesan mayonnaise *	24.00
Sea bass fillets with wood-fired eggplant and anchovies	19.50
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	24.00
Squid on coconut milk parmentier, grapes, nuts, and yellow chili pepper	19.50
MEATS	
Grilled duck magret with caramelized strawberries in orange sauce	22.00
Slow-cooked lamb shoulder, tender potatoes and its sauce	20.00
Beef tenderloin with cream and sweet potatoes chips and herb oil **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes *	24.00
Rice with duck leg and duck breast with mushrooms *	24.00
Pig's trotters with porcini mushrooms cream	20.00
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## **TASTING MENU**

Chef's aperitif and vermouth

Parmesan taco with beef tártar, mustard and red pepper

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

Birba biscuit coulant

## 60€ VAT INCLUDED

## MENÚ "GOURMET" GRÈVOL

Chef's aperitif and vermouth

Crispy rice coca bread with salmon and avocado tartare

Chanterelle mushroom cannelloni with foie cream

Grilled corvina on green beans and peas risotto

Beef tenderloin with cream and sweet potatoes chips and herb oil

The French toast of Saint Teresa

Macaroni carbonara

80€ VAT INCLUDED