



## *APPETIZER*

<i>Iberian ham with coca bread **</i>	17.00
<i>Home-cured salmon with toasts</i>	15.00
<i>Iberian ham croquettes</i>	14.00
<i>Homemade codfish fritters</i>	14.50
<i>Crispy prawns with Romesco sauce</i>	16.00

## *STARTERS*

<i>Tuna tartare with soy, asparagus, vegetable chips, and quinoa</i>	19.50
<i>Tomato soup with wakame seaweed salad and octopus</i>	17.50
<i>Prawn carpaccio with black garlic, chili, parsley, and Mascaró jelly *</i>	20.00
<i>Burrata with potato chips, pesto, creamy olives, and tomato coral</i>	16.50
<i>Parmesan taco with beef tartar, mustard mayonnaise and red pepper *</i>	19.00
<i>Lollo Rosso salad with breaded Ripollès goat cheese, sweet onion, and lettuce hearts</i>	18.50
<i>Low-temperature poached egg with foie gras and fresh Ripollès truffle</i>	19.00
<i>Homemade potato Gnochis, cream cheese and truffle cream</i>	16.50
<i>Artichoke ravioli with creamy ham</i>	16.50
<i>Salad with crudités, cured salmon, tuna, anchovies and sundried tomato</i>	15.00

## *FISH*

<i>Sea bass with wood-fired aubergine and soft cream of anchovies</i>	19.00
<i>Grilled scallops with langoustines, purple potato puree, and "glace de viande" *</i>	22.00
<i>Grilled squid with spicy chorizo cream</i>	17.00
<i>Galician grilled octopus with potato cream **</i>	23.00
<i>Hake cubes in Panko breadcrumbs, leek cream, and grilled prawns</i>	20.00

## *MEATS*

<i>Grilled duck magret with caramelized orange strawberries</i>	19.00
<i>Our "l'ast" roasted chicken with caramelized apple and thyme cream</i>	18.00
<i>Braised beef cheek, potatoes, shallots in their juice</i>	19.00
<i>Low-temperature lamb loin, creamy potatoes, and mushrooms</i>	20.00
<i>Entrecote of veal with creamy mushrooms and potato pont-neuf *</i>	22.00
<i>Grilled veal fillet with red wine reduction and goat cheese **</i>	26.00

*All our dishes are freshly prepared with seasonal products*



## *RICE*

<i>Rice with ribs and cuttlefish</i>	22.00
<i>Mountain rice with mushrooms</i>	22.00
<i>Rice with clams and prawns</i>	22.00
<i>Mushroom and foie risotto *</i>	23.00

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## GASTRONOMIC MENU

CREATE YOUR MENU  
WITH DISHES FROM THE MENU

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CHEF'S APPETIZERS

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STARTER DISH OR APPETIZER

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A FISH OR A MEAT, OR IF YOU PREFER ONE OF OUR RICE DISHES

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THE DESSERTS ON OUR MENU

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*DISHES MARKED WITH AN ASTERISK (\*) HAVE A SUPPLEMENT OF 3 €*

*DISHES MARKED WITH TWO ASTERISKS (\*\*) HAVE A SUPPLEMENT OF 5 €*

***PVP 42 € incl. VAT***

***\*drinks not included***

***Information is available to the client regarding allergies and food intolerances.  
Please consult with the restaurant staff.***