

TASTING MENU 7 SENSES

ROASTED SCALLOP

Corn / Truffle

VEGETABLE 'COCA' CRISP BREAD

Tou dels Til·lers / Caviar

COD LOIN

Garlic shoots / Pil-Pil

CANNELLONI

Roasted meat / Almonds

CANETON DUCK

Foie gras / Swiss chard

PINEAPPLE

Coconut / Rum

CITRUS FRUITS

Kumquat / Orange

€120 per person

ACCOMPANIED BY: €65 per person

PRICE IN EUROS - 10% VAT INCLUDED

If you have any allergy or food intolerance, please let our staff know.

This establishment complies with regulations on the prevention of the Anisakis parasite in fish products.

All guests have the same tasting menu.

TASTING MENU 5 SENSES

'CALÇOTS' (GREEN ONIONS)

Serrat cheese / Sablé

SALMON

Courgette / Corpinnat

CANNELLONI

Roasted meat / Almonds

SUCKLING LAMB

Cheese / Herbs

COULANT

Praline / Stracciatella

€80 per person

ACCOMPANIED BY: €45 per person

PRICE IN EUROS - 10% VAT INCLUDED

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This establishment complies with regulations on the prevention of the Anisakis parasite in fish products.

All guests have the same tasting menu.

STARTERS

RED PRAWN

Salt "de l'Ebre"

38

'CALÇOTS' (GREEN ONIONS)

Serrat cheese / Sablé

25

VEGETABLE 'COCA' CRISP BREAD

Tou dels Til·lers / Caviar

28

STEAK TARTARE

Oloroso wine / Anchovies

30

CANNELLONI

Roasted meat / Almonds

29

GRILLED SCALLOPS

Corn/Truffle

28

"ILLA DEL RIU" RICE

Scarlet Shrimp / Rabbit

30

GREEN PEAS

Langoustines / Cured Wagyu beef

27

FISH DISHES

WILD SEA BASS

Mussel / Saffron

33

SALMON

Courgette / Corpinat

30

COD LOIN

Garlic shoots / Pil-Pil

31

MEAT DISHES

SUCKLING LAMB

Cheese / Herbs

31

OXTAIL

Mushrooms / Potatoes

35

CANETON DUCK

Foie gras / Swiss chard

33