

Menú

Starters

Pumpkin and ginger cream
Salad of broad beans with mint
Pickled artichokes with foie gras vinaigrette
Escalivada with goat cheese au gratin
Vegetables and hake pie with tartar sauce
Asparagus au gratin with smoked salmon
Aubergines mussaka
Scrambled eggs with sea urchins
Grilled vegetables with romesco sauce
Macaronís Catalan style with cheese au gratin
Grandma's cannelloni
Snails with Chimichurri sauce
Cured ham croquettes

Main course

Rice with mantis shrimps (min 2 pax)
Fideuà with cuttlefish and prawns (min 2 pax)
Donosti style hake
Sea bass fillets in cider vinegar
Baked gilt-head bream with potatoes and Figueres onion
Angler fish and prawns with cava sauce
Meat-stuffed squids with American sauce
Pork filet with pepper sauce
Stewed free-range chicken with mushrooms
Veal hamburger with red wine, caramelised onion and brie cheese
Baked shoulder of lamb
Pig's trotters au gratin

Dessert

Catalan cream
Biscuit glacé with almonds and hot chocolate sauce
House ice creams and sorbets
Our tiramísú
Rum baba with coconut ice cream and Malibú with pineapple reduction
Cheese cake with fig jam
Caramel apple waffle with Catalan cream ice-cream and hazelnuts streusel
Bailey caramels
Millefeuille with lemon cream and red berries coulis
Orange with its peel preserve with Cointreau sorbet
Our whiskey cake
Sachertorte with peach jam

Menu with dessert or coffee

Lunchtime

35,80€

Nights, weekends and holidays

37,80€

(Drinks not included)