

Menu

Starters

Vichyssoise

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

Bream tartar with mango and vanilla oil

Scrambled eggs with sea urchins

Grilled vegetables with romesco sauce

Aubergines musaka

Macaronis Catalan style with cheese au gratin

Cured ham croquettes

Main course

Fideuada with cuttlefish and prawns (min. 2 pax)

Sea and mountain black rice (min. 2 pax)

Grilled salmon with sanfaina

Sole fillet with Cava sauce and spinachs

Baked bream with potatoes and Figueres onion

Grilled angler fish with mustard and vegetable hamburguer

Meat-stuffed squids with American sauce

veal hamburger with red wine, caramelized onion and brie cheese

Rabbit with meatballs

Baked shoulder of lamb

Pork filet with five peppers sauce

Stewed free-range chicken

Dessert

Catalan cream

Biscuit glacé with almonds and hot chocolate sauce

House ice creams and sorbets

Cheese cake with fig jam

Our tiramísú

Rum baba with coconut ice cream and Malibú with pineapple reduction

Apple waffle with Catalan cream ice cream and hazelnut crumble

Bailey's crème caramel

Orange with its peel preserve with Cointreau sorbet

Millefeuille with lemon cream and red berries coulis

Our iced Whiskey cake

Menu with dessert or coffee

Lunchtime

Menu: 32,80€

Nights, weekends and holidays

Menu: 34,80€

(Drinks not included)