

Menu

Starters

"Gazpacho"

Prawn salad with guacamole
Burrata salad with baby spinach and pesto
Smoked salmon salad with red pepper coulis
Brown meagre carpaccio with fine herbs
Escalivada with goat cheese and olives sauce
Bream tartar with mango and with vanilla oil
Macaronís Catalan style with cheese au gratin
Grilled vegetables with romesco sauce
Cured ham croquettes
Salt cod esqueixada (shredded cod salad)
Cold fish and vegetables pie with tartar sauce

Main course

Squids sautéed with garlic and parsley
Tuna in Mirin sauce
Hake with squid strips and asparagus in their ink oil
Baked bream with potatoes and Figueres onion
Grilled salmon with sanfaina
Angler fish with prawns and Cava sauce
Fideuada with cuttlefish and prawns (minimum 2 pax)
Vegetables and Parmesan risotto (minimum 2 pax)
veal hamburger with red wine, caramelized onion and brie cheese
veal rump with button mushrooms
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 plum 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
Walnuts brownie with "dulce de leche" ice cream

Menu with dessert or coffee

Lunchtime

Menu: 34,80€

Nights, weekends and holidays

Menu: 36,80€

(Drinks not included)