

Menu

Starters

Pumpkin cream-soup with ginger
Burrata salat with baby spinach and pesto
Goat cheese salad with pumpkin, quince and nuts
Escalivada with anchovies and olive sauce coulis
Creamed mushrooms pie
Poached egg with potatoes Parmentier and mushrooms
Macaronis Catalan style with cheese au gratin
Grilled vegetables with romesco sauce
Cured ham croquettes
Aubergines Musaka
Snails with chimichurri sauce

Main course

Hake Donosti's style with grilled vegetables
Small squid sautéed with garlic and parsley
Sea bass with vinegar pickle
Baked bream with potatoes and Figueres onion
Angler fish with plenty mushrooms cream
Tuna Mirin with pink peoer
Fideuà with cuttlefish and prawns (min. 2 pax)
Mushrooms, vegetables and sausages rice (min. 2 pax)
Veal hamburger in five peppers sauce
Veal rump with mushrooms
Pig's trotters au gratin
Baked shoulder of lamb
Wild boar stew with onion and bacon
"Butifarra esparracada" with mushrooms (ragged large Catalan pork
sausage)

Dessert

Catalan cream
Biscuit glacé with almonds and hot chocolate sauce
House ice creams and sorbets
Our tiramisú
Rum baba with coconut ice cream and Malibú with pineapple reduction
Cheese cake with vanilla
Caramel apple waffle with Catalan cream ice-cream and hazelnuts
streusel
Bailey's crème caramel
Orange with its peel preserve with Cointreau sorbet
Millefeuille with lemon cream and raspberries coulis
Our Whisky cake
Menu with dessert or coffee (drinks not included)

Lunchtime
35,80€

Nights, weekends and holidays
37,80€