

## THE CLASSICS

A journey across our kitchen, made with our classic dishes

Welcome cocktail "Adonis"

Fresh marinated anchovies, orange gelée and olives

Roasted duck croquette

Red prawn ceviche, avocado and corn

"Barbastro Rose" Tomato with burrata cheese and anchovies

Steak tartare over grilled bone marrow

Stingray with black butter and citric mashed potatoes

Duck meatballs with chanterelles mushrooms

Stuffed strawberries with white chocolate, yogurt and vanilla

Chocolate cake, hazelnuts and mandarine

45

 Pairing 26

## SUCULENT MENU

A journey across our kitchen, made with our new and seasonal dishes

Welcome cocktail "Adonis"

"Escabeche" mussels pate

Cuttlefish and iberian pork jowls tartare with almond milk

Roasted duck croquette

Red prawn ceviche, avocado and corn

"Barbastro Rose" Tomato with burrata cheese and anchovies

Grilled foie gras with "Café de Paris" sauce

Glazed chicken comb canapé

Grilled asparagus with hazelnuts meuniere and stracciatella

Steak Tartare over grilled bone marrow

Eel "all i pebre"

Crispy suckling pig and black trumpet mushrooms "trinxat"

Grilled peach with earl grey tea cream

Brie and vanilla with passion fruit gelée

65

 Pairing 32

Dishes can change based on market  
availability or the customers needs.

Prices are per guest.  
Vat included

## ADDITIONAL OPTIONS

In any menu

Oyster with tigernut 4,5

Our "Russian salad" 5,50

Cured tongue beef säam 5,50