

STARTERS

CAVIAR (Tanit Oscietra)
50 gr. 122.00€

WILD SALMON
semi-cured and smoked, citrus and ponzu sauce 22.75€

IBERIAN PORK HAM, D.O. "DEHESA DE EXTREMADURA"
sliced with knife, bread with tomato, and olive oil 28.75€

WILD MUSHROOMS, PRAWNS AND TRUFFLE
as a carpaccio, marinated prawns and pine nut vinaigrette 31.75€

RED TUNA TARTARE
olive oil caviar and avocado-wasabi ice cream 24.50€

DUCK FOIE GRAS "micuit"
aniseed-flavoured sweet bread and corn textures 25.75€

GREEN PEAS FROM D.O.LLAVANERAS (Horta Pera)
Iberian ham broth and fresh duck liver 34.75€

MORELS (WILD MUSHROOMS)
creamy morels 24.75€

"PULARDA" (fowl) CANNELLONI
mushrooms cream, parmesan cheese crumble and black truffle 24.50€

VEGETABLES
fruits, flowers, black truffle and "romesco" sauce 22.90€

SEA CUCUMBER CREAMY RICE
scorpion fish and its fumet 35.75€

TRIBUTE TO MASSANA'S DUCK MAGRET (1986)
grilled. Sliced as a carpaccio, herbal oil and pear with rosemary 23.75€

MEAT DISHES

YOUNG GOAT SHOULDER
Lacquered, roast vegetables and rosemary 32.75€

WAGYU BEEF FILLET
potato cream and caramelized onion 45.90€

GALICIAN COW TARTAR
crunchy seeds and mustard emulsion 28.75€

ROAST PIGLET
pumpkin cream, black garlic and orange salt 29.50€

OXTAIL
traditional cooking. Creamy potato and seasonal mushrooms 28.75€

FISH DISHES

WILD SEA BASS
in seafood "suquet" (fish broth) 32.75€

WILD TURBOT
Stewed mushrooms, potato and shallots 32.75€

DELTA DE L'EBRE EEL
on pork's dewlap, seaweed salad and strawberry 29.75€

PRAWNS OF PALAMÓS
griddled with coarse-grained salt. Those from Costa Brava, excellent ones 43.75€

SEA CUCUMBER
griddled with olive oil or, if desired, with a veil of bacon 48.75€

Artisan bread and appetizers 4.90€
(10% VAT included)