

GOURMET MENU

(Should be served to whole table)

Appetizers

Thyme soup, egg yolk and goat cheese "Mas El Garet"
Marinated mussels with lime and coriander
Smoked salmon and fresh cheese "macaron"
Iberian pork brioche, kimchee and mint
Mushroom and black truffle cappuccino
Quail rillete and cereal bread
Raventós i Blanc reserva de la Finca 2013 – Conca del riu Anoia

Menu

DUCK FOIE GRAS
crunchy sweet bread and corn textures
Château Lafitte 2012 – A.O.C. Jurançon

SCALLOP
scallop tartare, avocado, seaweed and dashi veil
Tayaimgut 2013 – Tayaimgut – Sant Joan de Mediona

WILD MUSHROOMS, PRAWNS AND BLACK TRUFFLE
as a carpaccio, marinated prawns and pine nut vinaigrette
Caminante 2015 – Terra Remota – D.O. Catalunya

QUAIL IN CABBAGE GYOZA
with its juice, kale cabbage and chucrut
Finca La Garriga 2014 – Castell de Peralada – D.O. Empordà

LOBSTER
seafood suquet (broth) and potato emulsion
Augustus Chardonnay 2015 – Augustus Forum – D.O. Penedès

TRIBUTE TO MASSANA'S DUCK MAGRET (1986)
grilled. Sliced as a carpaccio, herbal oil and pear with rosemary
Nobilo Icon 2013 – Marlborough – New Zeland

ROAST PIGLET
pumpkin cream, black garlic and orange salt
Comabruna 2013 – Celler Espelt – D.O. Empordà

Desserts

FLORAL TEA
"biscuit glace" of orange, yuzu, celery and red tea and flowers ice cream

SCRAMBLED EGG
yogurt, mango and white chocolate
Vi de glass Gewürztraminer 2011 – Gramona – D.O. Penedès

Petit fours

Menu price: 105.50€ p/p

Pairing wines price: 46.75€ p/p
(10% VAT included)

Times for gourmet menu: 13:15h to 15:00h and 20:15h to 22:00h