

GILLARDEAU OYSTERS N.2 (6 units), *hibiscus, ponzu and bloody Mary sauces* 34.50€

NORWEGIAN SALMON, semi cured, *crème fraîche and it's caviar* 25.75€

RED TUNA TARTAR, *soy sauce and seaweed in tempura* 28.75€

WILD MUSHROOMS, PRAWNS AND TRUFFLE *as a carpaccio and pine nut vinaigrette* 34.75€

DUCK FOIE GRAS "micuit", *corn textures, mango and spices* 25.50€

VEGETABLES, *vegetal ravioli and black truffle* 25.75€

SMALL PEAS FROM LLAVANERES, *bacon, black sausage and mint* 29.75€

SMALL PEAS FROM LLAVANERES, *and squid from Port de la Selva* 34.75€

CREAMY MORELS 29.75

"PULARDA" (fowl) CANNELLONI, *langoustine and sweet onion cream* 29.75€

RED PRAWNS CREAMY RICE *and squid tartar* 37.75€

SEA AND MOUNTAIN. *truffled meatballs, small peas and squid* 29.75€

  

GOAT SHOULDER, *boneless. Lacquered with roast vegetables* 34.75€

TRIBUTE TO MASSANA'S DUCK MAGRET (1986), *grilled. Herbal oil and pear with rosemary* 25.75€

STEAK TARTAR, *potato chip and mustard emulsion* 28.75€

PIGEON, *shallots and plum hoisin sauce* 36.75€

TRADITIONAL OXTAIL IN COCOTTE, *potato cream and mushrooms* 29.75€

  

HAKE, *potato, olive oil and thyme perfume* 29.75€

THAI WILD SEA BASS, *green curry, coconut milk and vegetables* 34.75€

LOBSTER, *its broth, potato cream and artichoke* 39.90€

SEA CUCUMBER AND HAKE "KOKOTXAS", *olive oil emulsion (pil pil)* 49.75€

LACQUERED EEL, *pork's dewlap, pickles and strawberry kimchee* 32.50€

  

Artisan bread and appetizers 4.90€

Please note us if you have allergies or intolerances.  
We could offer other options to choose in the menu.  
10% VAT included