

## GOURMET MENU

(Should be served to whole table)

### MACARON "Caprese"

MARINATED MUSSELS, lime and coriander

HUMMUS, carrot and Ras el Hanout

SALMON ROYAL, ponzu and its caviar

GILLARDEAU N.2 OYSTER and dashi soup Pearl

*Júlia Bernet 60x40 2017 – Celler Júlia Bernet – D.O. Corpinnat*

### THE QUAIL

Quail rillete and cereal bread

Ginger lacquered thigh

Ramen, ajitsuke tamago and noodles

*Sigma – Dark Sour Ale – Alvinne Brewery*

DUCK FOIE GRAS, crunchy sweet bread and corn textures

*Château Lafitte 2015 – A.O.C. Jurançon*

SMALL PEAS FROM LLAVANERES, bacon, sea cucumber and black sausage

*Williams Humbert Oloroso en rama col.2009 – D.O. Jerez-Xerès-Sherry*

GALICIAN BEEF CANNELLONNI, steak tartar, potato chip and anchovy emulsion

*Tayaimgut 2015 – Celler Tayaimgut – D.O. Penedès*

LACQUERED EEL, pork's dewlap, pickles and strawberry kimchee

*Gabriel d'Ardhuy Bourgogne 2018 – Domaine d'Ardhuy – A.O.C. Bourgogne*

THAI WILD SEA BASS, green curry, coconut milk and vegetables

*Sota els Àngels Blanc 2016 – Celler Sota els Àngels – D.O. Empordà*

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

*Carles Andreu Trepat 2018 – Celler Carles Andreu – D.O. Conca de Barberà*

LAMB, smoked curds and white and black garlic

*Reyneke syrah 2018 – Reyneke wines – Stellenbosch District WO, South Africa*

APPLE, CELERY, KALAMANSI AND BASIL

### OUR SEASON FRUITS

*Stiegelmar Beerenauslese 2008 – Weingut Stiegelmar – Burgenland, Austria*

Chocolate 70% creamy bonbon

Chocolate and cardamom cookies

Menu: 125.75€ p/p

Pairing wine: 59.75€ p/p

Times for gourmet menu: 13:00h to 14:45h and 20:15h to 21:45h