

Great Tasting Menu

We offer you a gastronomic trip through our newest dishes accompanied by wines that have surprised and captivated us

Great Menú appetizers

Cava AT Roca Esparter 2016 Costers de l'Ordal

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RED TUNA FROM L'AMETLLA DE MAR AND WILD SEABASS CARPACCIO
(strawberries and beetroot from El Maresme)

Fino Caberrubia de Bodegas Luis Pérez

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“BOUILLABAISSE”

(bouillabaisse broth, scampi with saffron noodles, Scorpion fish with “espelette” pepper, Mussels “pastís”, Rouille fritters)

White wine Chablis Jean-Paul & Benoît Droin 2022

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COULANT OF WHITE ASPARAGUS FROM GAVÀ & NAVARRA WITH CARBONARA AND EGG YOLK FROM CALAF

White wine Rheingau Hochheimer Kirchenstück 2020 Riesling trocken de Künstler

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RED MULLET CRUNCHY

(Butterkäse sauce in sherry with carrot and saffron)

White wine Empordà Masia Carreras 2021 in magnum bottle of Celler Martí Fabra

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SUCKLING LAMB (roasted & boned) STUFFED WITH KING TRUMPET MUSHROOMS
(With millefeuille of celery, “crème fraîche” and bilberries)

Red wine Piemonte Produttori del Barbaresco Riserva 2015

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ASSORTED HANDMADE CHEESES

Serrat gros (goat, Ossera), El Claustre (sheep, Solsonès), Shropshire blue (cow, United Kingdom)

Red wine Rioja Viña Alcorta 1981 of Viña Alcorta

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CREAMY VANILLA CRÈME CARAMEL WITH CHANTILLY

Sweet wine Tokaji Oremus Aszù 3 Puttonyos 2017

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Price with wine pairing: 225€

Price without wine pairing: 160€

Prices with VAT included