

Great tasting menu

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

GREAT TASTING MENÚ APPETIZER

Cava Mestres Clos Nostre Senyor 2018

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“ASPIC” OF SCARLET SHRIMP WITH SEA URCHIN CREAM

White Wine MicroBio La Banda del Argílico 2024 (verdejo prefiloxérico)

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ARTICHOKES “ALL-I-PEBRE”

(Artichokes from El Prat de Llobregat stewed with eel all-i-pebre sauce from the Ebro Delta)

White Wine Domaine de Montbourgeau Cuve Special 2020 (Jura)

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“SOUPE À L'OIGNON” COULANT WITH BLACK TRUFFLE

(Our most surprising coulant; with Baldat cheese and egg yolk from Calaf)

Red Wine Dard&Ribo Les Champs 2021 (Saint Joseph, Ródano Francia)

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“GAUDI” RED MULLET WITH BEURRE BLANC SAUCE

(A tribute to an iconic dish from El Bulli)

White Wine Cellar Abeica Abaris 2023 (D.O.C. Rioja)

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GALICIAN VEAL AND IBERIAN BACON MILLE-FEUILLE WITH BLACK TRUFFLE

(Artichoke and Jerusalem artichoke from the Llobregat garden)

Red Wines Cellar Perelada Finca Garbet Magnum 2017

((exclusively for Via Veneto)

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SELECTION OF ARTISANAL CHEESES

Cabraflor (goat, Lleida), Toroza (sheep, Valladolid), Comté 30 months (cow, France)

Palo Cortado Bodegas Albear Solera del Callejón 20 years Magnum

(exclusively for Via Veneto)

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“PAVLOVA” WITH RED BERRIES FROM THE MARESME AND ITS HIBISCUS ICE CREAM

Tokaji Oremus Aszù Late Harvest 2022 (Hungary)

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Price Menu (without wines): 175€