

Starters

PICKET PARTRIDGE ESCABECHE TARTLET €38

(boned partridge served with a seasonal vegetable salad)

“ASPIC” OF SCARLET SHRIMP WITH SEA URCHIN CREAM 46€

SCALLOP FROM NORMANDY WITH AVOCADO 38€

(“Salpicon” of fresh tomato, onion and pepper of three colours)

CARPACCIO OF “VITELLO TONNATO” WITH CONSOMMÉ GELÉE OF CECINA (dried beef) 38€

(Beef fillet “rubia gallega” in carpaccio, vitello tonnato sauce)

SCAMPI AND SHRIMP TARTARE WITH WALDORF SALAD AND CELERY SORBET 48€

ARTICHOKES “ALL-I-PEBRE” 36€

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

VIA VENETO SPANISH OMELETTE 58€

(New version of our omelette: with streaky bacon and Imperial Golden Caviar)

“SOUPE À L'OIGNON” COULANT WITH BLACK TRUFFLE 42€

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

OUR CANNELLONI STUFFED WITH PRAT FREE-RANGE CHICKEN “POTA BLAVA” 30€

FISH SOUP WITH BRIOCHE OF SAFFRON AND “ROUILLE” 38€

(Bouillabaisse with jig-caught squid, shrimps from Palamós, mussels and black scorpion fish)

Fish

CATALAN-STYLE STUFFED SQUID IN ITS INK 38€

Traditionally caught “potera” squid, meat-stuffed, served with black & white rice and tender squid pieces.

“GAUDI” RED MULLET WITH BEURRE BLANC SAUCE (tribute to an iconic dish from El Bulli) 44€

SEA BASS “À LA CHAMPAGNE” 48€

(Wild sea bass gratin with champagne sauce and a creamy spinach lingot)

COOKED TUNA IN PRIORAT RED WINE 38€

(Bluefin tuna from l’Ametlla de Mar confited with salsify, risolée potatoes, and baby onions)

LOBSTER WITH CARDINAL SAUCE 56€

(With penne stuffed with lobster and iberian shoulder, cardinal sauce in Barcelona style)

Meat dishes

HARE “À LA ROYALE” 58€

(with chestnuts from Montseny and its consomme)

IBERIAN PORK CHEEKS WITH OLD-FASHIONED MUSTARD AND “DEL BUFET” POTATO RÖSTI 30€

Tender Iberian pork cheeks, served with a classic mustard sauce and a crispy potato rösti.

GALICIAN VEAL AND IBERIAN BACON MILLE-FEUILLE WITH BLACK TRUFFLE 52€

(Artichoke and Jerusalem artichoke from the Llobregat garden)

CATALAN-STYLE PIGEON 46€

Royal-style pigeon, breast and leg roasted, served with pine nuts and apricot spheres.

CHARCOAL-BROILED KID GOAT CHOPS WITH SOUFFLÉ POTATOES 48€

ROASTED DUCK IN ITS OWN JUICE “A LA PRESSE” (pressed) (min. 2 pers.) 48€ p.p.

(Our greatest classic since 1967)

Prices with VAT included