



SEASONAL SAMPLING MENU

Chef's aperitif

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"Xato" from Arrels on bread

Artichokes with clams, beans from Sant Pau and Iberic meat(C,L)

Rabbit cannelloni with truffle béchamel

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Bombon of lamb with wild mushrooms in a foie cream

or

BBQ octopus with wakame seaweed and truffle potato(C)

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Mató foam from Cal Manyà with quince and walnuts (V,C)

Crazy bites
Water and homemade bread

33,00€ (IVA Included)

(THIS MENU IS SERVED TO THE FULL TABLE)

V – Vegetarian dishes

C – Coeliac dishes

L – Free-lactose dishes



STARTERS

- 16,75 € Foie mi-cuit with bread, strawberries and nuts (L)
- 16,50 € Galician style octopus' carpaccio with potato, La Vera pepper oil and sprouts (L, C)
- 19,50 € Ham with thin crunchy bread with rubbed tomato (L)
- 17,50 € Mahed potato with a fork, egg and trufflee (C,V)
- 16,80 € Confit artichokes with cava, foie and truffle (L)
- 16,00 € Rabbit raviolis with truffle béchamel
- 16,00€ "Xató" from Arrels on bread
- 18,00 € Artichokes with clams, beans from Sant Pau and Iberic bacon (C,L)
- 16,00€ Meat cannelloni with béchamel

MAIN COURSE

- 17,00 € Black rooster from El Penedes ´leg cooked at the Catalan style (L)
- 22,00 € Matured beef fillet from Girona with Café du Paris spices (C)
- 14,50 € Duck from El Penedès cooked at the Catalan style (L,C)
- 17,00€ Squid in a wok, ecologic vegetables and soya(C,L)
- 20,00 € Cod in sauce from L´Arrels
- 22,00€ Lamb´s meat bonbon with wild mushrooms in a foie cream (C)
- 23,00€ BBQ ocotpus with wakame seaweed and truffle potato (C)
- 22,00€ BBQ sea bass with "Calçots" (L)
- 18,50€ Roast beef with tartare sauce (C)

DESSERT

- 6,00 € Mató cheese from Cal Manyà foam with quince and walnuts (V,C)
- 6,00 € Strawberry mousse with whipped cream and chocolate (V)
- 6,00 € Seasonal fruit with an Ice-cream (V,C)
- 5,50 € "Crema Catalana" foam with vanilla Ice-cream and carquinyolis (V)
- 6,00 € Mandarin sorbet with Pacharan (V)
- 7,00€ "Rostes de Santa Tresa" with brioche bread (V)

* We have a menu for working days, ask for it to our staff.

(IVA INCLUDED)

V - Vegetarian dishes

C - Coeliac dishes

L - Free-lactose dishes

*If you have an allergy or is intolerant to some food, please ask our staff
for the procedure on how we elaborate our dishes.*