



SAMPLING SEASONAL MENU

Cheff's aperitive

Green garlic with tuna tartare and wakame seaweed

Matured roast beef with toast and parmesan chips with Rucola

Rice with ceps and foie gras (C,L)

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BBQ sea bass with smoked aubergine (C,L)

or

Two duck textures with figs and pomegranate (C,L)

Gin tonic sorbet with citrus

Apple tatin with caramel foam (V)

Bread from Forn R. Esplugas

Crazy bites

Drinks not included.

Small sampling 35,00€ - Big Sampling 40,00€

NOTE: Small portion is an aperitive, four dishes and dessert.
Big portion is an aperitive, five dishes, a pre-dessert and dessert.

(THIS MENU IS SERVED TO THE FULL TABLE)

(IVA Included)

V – Vegetarian dishes

C – Dishes for Coeliacs

L – Free-lactose dishes



STARTERS

- 16,00 € Tomato with pesto, fresh tuna Balfegó and capers (L)
- 18,00 € Green garlic with tuna tartare and wakame seaweed
- 22,00 € Matured roast beef with toast and parmesan chips with ruca
- 24,50 € Rice with ceps and foie cutlet (C,L)
- 16,75 € Foie mi-cuit with bread, jam and nuts(L)
- 16,50 € Octopus cooked at the Galician style, La Vera pepper oil and sprouts(C,L)
- 19,50 € Ham with crusty bread and tomato (L)
- 16,00 € Gratin meat cannelloni with béchamel

MAIN COURSE

- 24,00 € BBQ sea bass with smoked aubergine (C,L)
- 23,00 € Two textures duck with figs and pomegranate (C,L)
- 17,00 € Duck from El Penedès with orange sauce (L)
- 16,50 € Marinated Rooster from El Penedès, vegetables and black olives (C,L)
- 23,00 € Matured beef fillet from Girona with foie cutlet (C)
- 20,00 € Cod cooked a la Arrels
- 23,00 € Wood-oven baked lamb's shoulder with its juice(C)

DESSERT

- 6,00 € Apple tatin with caramel's foam (V)
- 6,00 € Honey from El Castell de Penyafort with mató from Cal Manyà and pine nuts ice-cream
- 6,00 € Seasonal fruit with its ice-cream (V,C)
- 5,50 € Crème brûlée foam with vanilla ice-cream and "Carquinyolis" (V)
- 6,00 € Mandarin sorbet with Pacharan (V,C,L)

(IVA INCLUDED)

V – Vegetarian dishes

C – Dishes for Coeliacs

L – free-lactose dishes

We work with local and seasonal products, If you have an allergy or are intolerant to any of the ingredients, please do ask to our staff about the cooking and preparation of our dishes.