



SAMPLING SEASONAL MENU

Cheff's aperitive

Broth with black rostre from El Penedes IGP

Confit artichokes with cava with foie cream and winter truffle

Rice with jumbo sausage from La Llacuna, mushrooms and pesto (c)

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Sea bass with marinated vegetables with squid tagliatelle

or

Beef patties with ecologic gravy with potato and wild mushrooms (c)

Gin tonic sorbet with citrus

Jijona Fudge with lemon thyme mousse in puff (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)



STARTERS

- 16,50 € Broth with black rostre from El Penedes IGP
- 18,00 € Confit artichokes with cava with foie cream and winter truffle
- 16,00 € Rice with jumbo sausage from La Llacuna, mushrooms and pesto (C)
- 18,75 € Foie mi-cuit with bread, jam and nuts (L)
- 16,50 € Marinated black rooster from El Penedès, vegetables and black olives (C,L)
- 17,50 € Galician octopus, La Vera pepper and sprouts (L,C)
- 21,00 € Ham with crusty bread rubbed with tomato (L)
- 16,00 € Gratin meat cannelloni with béchamel

MAIN COURSE

- 19,00 € Sea bass with marinated vegetables with squid tagliatelle
- 17,00 € Beef sweetbread with ecologic gravy with potato and wild mushrooms (C)
- 19,50 € Cod with head and leg with "samfaina"
- 23,50 € Soupy rice with cuttlefish, lobster, crayfish and mussels (C,L)
- 22,00 € Sea bass with seasonal vegetables (L)
- 22,50 € BBQ matured beef from Girona
- 23,00 € Wood-oven baked lamb's shoulder with its juice (C)
- 19,50 € Octopus with potatoes, ham and fried egg

DESSERT

- 6,50 € Jijona Fudge with lemon thyme mousse in puff (V)
- 6,00 € Gin tonic sorbet with citrus (V)
- 6,00 € Apple tatin, with ice-cream and fudge caramel (V)
- 5,50 € Crème brûlée foam with Sant Quintí biscuits (V)
- 6,00 € Mató del Cal Manyà with honey ice-cream and pine nuts (V)

(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.