



SAMPLING SEASONAL MENU

Cheff's aperitive: Savoury snacks and glass of Cava

Seafood spring salad, garlic prawn's oil and Tanit-Oscietra caviar (L)

Ecologic peas and broad beans with cod tripe and black pudding (C,L)

Cannelloni of rabbit meat with wild mushrooms bechamel and pine nuts

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Wild sea fish from the coast with celery cream and green asparagus tartare (C,L)

or

Beef fillet from Girona medallón with foie cream and morchella mushrooms (C,L)

Gin tonic sorbet with citrus

"Santa Teresa Rosta" with vanilla cream and ginger ice cream (V)

Bread from Forn R. Esplugas

Drinks not included.

Small sampling 37,00€ - Big Sampling 42,00€

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

- 6,00 € Soft marinated Amelie oysters (unit price) (C,L)
- 30,00 € Tanit-Oscietra caviar (10grs tin) with scallops carpaccio (C,L)
- 21,00 € Ham with crusty thinned bread with rubbed tomato (L)
- 18,00 € Sautéed prawns from Vilanova
- 17,50 € Galician style octopus carpaccio with La Vera pepper oil (C,L)
- 18,75 € Foie mi-cuit with bread, tomato jam and nuts (L)
- 15,00 € Traditional gratin meat cannelloni with béchamel
- 23,50 € Seafood spring salad, garlic prawn's oil and Tanit-Oscietra caviar (L)
- 21,00 € Ecologic peas and broad beans with cod tripe and black pudding (C,L)
- 19,00 € Rabbit raviolis with wild mushrooms bechamel and pine nuts

MAIN COURSE

- 23,00 € Wood-oven baked lamb's shoulder with its juice (C)
- 22,00 € Red tuna with vegetables from L'Ordal cooked in a wok (L)
- 19,50 € Cod with head and leg with Samfaina
- 17,00 € Duck cooked in a casserole with prunes and pine nuts (C,L)
- 23,50 € Soupy rice with lobster, cuttlefish and prawns from Vilanova
- 20,00 € BBQ octopus leg, potato parmentier and La Vera pepper oil (C,L)
- 26,00 € Beef fillet from Girona medallón with foie cream and morchella mushrooms (C,L)
- 27,00 € Wild sea fish from the coast with celery cream and green asparagus tartare (C,L)

DESSERT

- 7,50 € "Santa Teresa Rosta" with vanilla cream and ginger ice cream (V)
- 6,50 € Gin tonic sorbet with citrus (V)
- 7,00 € Apple tatin, with ice-cream and fudge caramel (V)
- 5,50 € Crème brûlée foam with Sant Quintí crunchy biscuits (V)
- 6,00 € Mató del Cal Manyà with honey ice-cream and pine nuts (V)

(IVA INCLUDED)

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