



SAMPLING SEASONAL MENU

Cheff's aperitive: Savoury snacks

Beef carpaccio, ceps, parmesan, foie and ruca

El Penedès black rooster from "La Granja Besàvia", oysters and peach from L'Ordal

Garlic scallops' cannelloni with summer truffle béchamel

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Fresh fish with Mediterranean pickle

or

Wild pig with cherries' chutney

Gin tonic sorbet with citrus

Fresh fruit salad with ginger ice-cream

Bread from Forn R. Esplugas

Small sampling menu 40,00€ - Big Sampling menu 45,00€

NOTE: The big sampling menu consists of an aperitive, three starters, a fish and a meat, a pre-dessert and a dessert. The small sampling menu is the choice between a fish and meat.

(THIS MENU IS SERVED TO THE FULL TABLE)

(IVA Included)



STARTERS

- 6,00 € Soft Marinated Amelie oysters (unit price)
- 30,00 € Tanit-Oscietra caviar (tin 10grs) with scallops carpaccio
- 21,00 € Ham with crusty thin bread with rubbed tomato
- 18,00 € Sautéed prawns from Vilanova
- 17,50 € Galician style octopus carpaccio and La Vera pepper oil
- 18,75 € Foie mi-cuit tomato marmalade and nuts
- 15,00 € Gratin traditional meat cannelloni with béchamel
- 18,50 € Beef carpaccio, ceps, parmesan, foie and ruca
- 21,00 € El Penedès black rooster from "La Granka Besàvia", oysters and peach from L'Ordal
- 19,00 € Garlic scallops´ with summer truffle béchamel

MAIN COURSE

- 24,00 € Fresh fish with Mediterranean pickle
- 23,00 € Wood-oven baked lamb with its juice
- 22,00 € Tuna Balfegó entrecote with vegetables from L'Ordal cooked in the wok
- 19,50 € Cod with "head and leg" from La Boqueria with "Samfaina"
- 22,00 € Beef fillet from Girona cooked in the BBQ with potatoes
- 23,50 € Lobster soupy rice with cuttlefish and prawns from Vilanova
- 20,00 € BBQ octopus leg, potato parmentier and La Vera pepper
- 14,00 € Wild pig with cherries´ chutney

DESSERT

- 7,00 € Fresh fruit salad with ginger ice-cream
- 6,50 € Gin tonic sorbet with citrus
- 7,00 € Apple tatin, with sweet milk ice-cream and pumpkin seeds
- 5,50 € Our Crème brulée with Sant Quintí biscuits
- 6,00 € Mató del Cal Manyà with honey ice-cream and pine nuts

SWEET WINES

- 5,50 € Mas d'en Gil – Nus Blanc
- 5,50 € Mas d'en Gil – Nus Negre

(IVA INCLUDED)

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.