

MONTHLY SAMPLING MENU

Chef's appetizer

Penedès black rooster flatbread with "Calçots" and Romesco sauce

Seasonal peas and broad beans stew with acorn broth and cod tripe

Creamy rice with morel mushrooms, pork bacon and foie

Wild coastal fish wit red prawns sauce and crispy spinach

Beef delicacies with sauce from the roast and truffle

Gin and tonic sorbet with gin from El Penedès "Nanit"

White chocolate and pistachio brownie with mango ice-cream

Artisanal bread from Forn R. Esplugas

Tasting menu 45,00€

(TIS MENU WILL BE SERVED ON WEEKDAYS AND PUBLIC HOLIDAYS FOR THE ENTIRE TABLE, WITH A MINIMUM OF 2 PEOPLE AND MAXIMUM OF 10 PEOPLE)

(IVA Included)

We work with local and seasonal products. If you have any allergies or food Intolerance, please consult our staff regarding the preparation of our dishes.