



MONTHLY SAMPLING MENU

Welcome aperitive

Tomato textures and eels from El Delta

Fresh anchovies mash with peach from L'Ordal ceviche

"Balfegó" tuna loin with *Tou de Til·lers* cream and caramelized onion from
Figueres

Twice- cooked duck with smoked aubergine tartare

Mojito sorbet with fresh mint

Our hot chocolate soufflé with pistacho ice cream

Artisan bread service from R. Esplugas

Sampling 40,00€

(THIS MENU IS SERVED AT THE WEEKENDS AND BANK HOLIDAYS TO ALL THE CLIENTS AT THE TABLE WITH
A MINIMUM OF 2 PEOPLE AND A MAX OF 10)

(IVA Included)

*We work with locally sourced and seasonal products. If you have any food allergies or intolerances, please inform
our staff so we can provide details about the preparation of our dishes.*