



MONTHLY TASTING MENU

Welcome appetizer

Foie gras stuffed with *Coll de Dama* figs and crispy bread

Wild partridge marinated in apple vinegar with seasonal mushrooms

Black-skin-monkfish with tomato tartare, olives and pickled peppers

Girona veal cheek cooked at 65°C with red Garnacha wine and Peach from

L'Ordal

Mango mojito sorbet

White chocolate lava-cake with pistachio textures

Artisan bread from Forn R. Esplugas

Tasting menu 40,00€

(THIS MENU IS SERVED ON WEEKENDS AND PUBLIC HOLIDAYS FOR THE ENTIRE TABLE, WITH A MINIMUM OF 2 PEOPLE AND A MAXIMUM OF 10 PEOPLE)

(IVA Included)

We work with local and seasonal products. If you have any allergies or intolerances, please inform our staff regarding the preparation of the different dishes.