



MONTHLY TASTING MENU

Welcome appetizer

Pumpkin cannelloni stuffed with octopus, pistachio oil and "osetreo" caviar

Creamy rice with porcini mushrooms, foie gras and parmesan

Tuna Balfegó with black trumpet mushroom cream, confit cherry tomatoes and microgreens

Boneless oxtail with sweet potato and chestnut parmentier

Mango mojito sorbet

Xixona nougat brownie with Reus hazelnut cream

Artisan bread from Forn R. Esplugas

Tasting menu 40,00€

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

(IVA Included)

We work with local and seasonal products. If you have any allergies or food intolerances, please ask our staff about the preparation of each dish.