



TASTING MENU OF THE MONTH

Welcome appetizer

Chilled cannelloni of octopus and pumpkin with pistachio oil and caviar

Creamy rice with wild mushrooms, foie gras and parmesan

Balfegó tuna with black trumpets mushroom cream and confit cherry tomatoes

Wild boar stew bonbon with sweet potato and chestnut purée

Mango mojito sorbet

Cheesecake and pistachios with its own ice cream

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 AND A MAXIMUM OF 10 GUESTS)

(IVA Included)

*we work with local and seasonal products. If you have any food allergies or intolerances,
please consult our staff regarding the preparation of each dish*