



## **SHARING MENU**

Week of 17-20 February

Welcome aperitif

### **STARTERS TO SHARE (SERVED IN THE CENTRE OF THE TABLE):**

- Acorn-fed ham with rubbed tomato on bread and oil from Ca la Madrona
- Fried Andalusian style squid with citrus mayonnaise
- Homemade potato salad with tuna belly
- Fried egg with fresh truffle and truffled parmentier purée

### **MAIN COURSES TO CHOOSE FROM:**

- Brothy lobster rice with cuttlefish and Vilanova prawns
- Wild John Dory from the coast with seasonal vegetables
- Grilled 12-day-aged entrecote from Girona with cold vegetables salad

### **DESSERTS TO CHOOSE FROM:**

- Cheesecake with pistachios
- Catalan crème brûlée with cocoa-coated almonds and crunchy biscuits with almonds
- Strawberries with whipped cream
- Mineral water

Artisanal bread service from Forn R. Esplugas

**29,50 € (VAT INCLUDED)**



WINE CELLAR