



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