



## **MONTHLY TASTING MENU**

Welcome appetiser

Scallop tartare with Jerusalem artichoke cream and acorn shavings

Creamy romesco rice with spring onions, artichokes and cod

Balfegó tuna loin with pecorino cheese, Figueres onion and pancetta veil

Dry-aged grilled beef with glazed root vegetables and mustard demi-glace

Cava Marc sorbet

Mascarpone cream with strawberries and chocolate

Artisan bread service 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 seasonal, locally sourced products. If you have any allergies or  
intolerances, please inform our staff about preparation processes*