



MONTHLY SAMPLING MENU

Welcome appetizer

Confit spring onions with hazelnuts from Reus parfait and pork cracklings

Santa Pau bean stew with squid and cockles

Local fish with sweetbreads, broccoli and cauliflower

Boneless beef ossobuco with truffle parmentier and crisps

Cava sorbet

Free-range egg crème caramel with coconut and pineapple

Artisan bread service from Forn R. Esplugas

Tasting menu 40,00€

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

(IVA Included)

*We work with local and seasonal products. if you have any allergy or food intolerance,
please ask our staff about the preparation processes of the different dishes*