



MONTHLY TASTING MENU

Welcome appetizer

Scallop carpaccio with Bloody Mary granita

Creamy Morel mushrooms rice with foie gras cutlet

Balfegó wild tuna and refired pickles

Roast poularde with aubergine parmentier and peach from L'Ordal

Melon-mojito sorbet

Cheesecake and pistachio cake

Artisan bread from Forn R. Esplugas

Tasting menu 45,00€

(THIS MENU IS SERVED ON WEEKENDS AND PUBLIC HOLIDAYS FOR THE ENTIRE TABLE, WITH
A MINIMUM OF 2 GUESTS AND A MAXIMUM OF 10)

(IVA Included)

*We work with local and seasonal products. if you have any food allergies or intolerance, please consult our staff
Regarding the preparation of the different dishes)*