



SHARING MENU

Week of 1st to 4th September

Welcome appetiser

STARTERS TO SHARE; SERVED AT THE CENTRE OF THE TABLE:

Acorn-fed ham with rubbed-tomato-on bread and Ca la Madrona oil

Duck and foie cannelloni with béchamel sauce

Cockles with garlic oil

Surf and turf croquette

MAIN COURSES TO CHOOSE FROM:

Red prawns and mussels *Paella* (minim 2 pax)

Grilled cod with garden vegetables

Charcoal-grilled aged beef entrecote

Charcoal-grilled beef fillet

DESSERTS TO CHOOSE FROM:

Catalan crème brûlée with figs

Cream-filled Swiss roll with caramelized custard

Lemon sorbet with cava

Chocolate-lava cake with ice cream

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)



WINE CELLAR