



MONTHLY TASTING MENU

Welcome appetiser

Rosemary-infused wild mushrooms with smooth Iberian potato cream

Creamy rice from El Delta with porcini mushrooms and seared foie gras

Monkfish meatballs with sugar snap peas and pawns from Vilanova

Venison fillet with turnip purée, pomegranate and apple

Mandarin sorbet with Pacharan liqueur

Chestnut chocolate-lava cake with vanilla foam

Artisan bread from Forn R. Esplugas

Tasting menu 45,00€

(THIS MENU IS AVAILABLE AT WEEKENDS AND ON PUBLIC HOLIDAYS. IT MUST BE ORDERED BY EVERYONE AT THE TABLE, WITH A MINIMUM OF 2 AND A MAXIMUM OF 10 GUESTS)

(IVA Included)

We use locally sourced, seasonal ingredients. If you have any food allergies or intolerances, Please ask our staff about the ingredients and preparation methods of our dishes.