MONTHLY TASTING MENU

Welcome appetiser

Smoked Delta eel with purple sweet potato and chestnuts

Sautéed artichokes from El Prat with fresh squid and a thin layer of bacon

Balfegó tuna loin with chanterelle cream mushrooms, confit cherry tomatoes and truffle caviar

Girona beef wok with sweetbreads, mushrooms and egg

Lemon sorbet with cava marc

Nougat mousse with orange

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)

(VAT 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.