

ARTS DE LA TABLE

This menu is served full month, minimum for two people and with **previous reservation of three days**.

The menu includes two starters to choose from the menu, the main course prepared in the dining room and desserts from the menu. Each dish will be paired with a glass of wine selected by the restaurant staff.

Snack of the day

Snack del dia

Appetizer of the day

Aperitiu del dia

Cold starter to choose

Entrant fred a escollir

Hot starter to choose

Entrant calent a escollir

Main to choose

Principal a escollir

Steak Tartar / Red Scorpion Fish/ Turbot / Hock / Wellington

Steak Tàrtar / Escòrpora / Turbot/ Jarret / Wellington

Desserts to choose a la carte or Crepe Suzette

Postres a escollir de la carta o Crep Suzette

Petits fours

50€ per person ALL INCLUDED

VAT INCLUDED

CEREALS CONTAINING GLUTEN	FISH AND PRODUCTS CONTAINING FISH	DRIED FRUIT	SULFUROUS ANHYDRIDE AND SULPHITES
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS	PEANUT AND PRODUCTS CONTAINING PEANUT	MUSTARD
EGGS AND PRODUCTS CONTAINING EGGS	MOLLUSCS AND PRODUCTS CONTAINING MOLLUSCS	CELERY AND PRODUCTS CONTAINING CELERY	LUPINS AND LUPIN DERIVATIVES
SOYBEAN AND PRODUCTS CONTAINING SOYBEAN		SESAME SEEDS AND DERIVATIVES	

Entrants / Starters

Scotched Bonitole, cockles, tomato and dried sherry foam **11.50€**

Bonitol escabexat, escopinyes, tomàquet i escuma de xerès sec



Marinated sardines with escalivada **11.00€**

Sardines marinades amb escalivada



Boned eggplant, creamy celery, grilled maitake, miso and citrus fruits vs Xavier Pellicer **10.50€**

Albergínia confitada, céleri cremós, maitake a la brasa, miso i cítrics vs Xavier Pellicer



Pigeon and pork belly rice **12.00€**

Arròs de colomí i cansalada



Segons

Hake with piparras pil pil **13.50€**

Lluç amb pil pil de piparres



Squid with caramelized onions **14.50€**

Calamars encebats



Pork cheeks with peaches and rosemary air **14.00€**

Galtes de porc amb préssec i aire de romaní



Fricandó vs Nandu Jubany's version **13.00€**

Fricandó vs Nandu Jubany



Postres

Melon impregnated with cherry, red pepper gel, lemon and basil granised **5.00 €**

Meló impregnat amb cirera, gel de pebrot vermell, granissat de llima i alfàbrega



Honey and curd in the textures of the musician tribut to Oriol Balaguer **5.00 €**

Mel i mató a les textures del músic tribut a Oriol Balaguer



Vat included

CEREALS CONTAINING GLUTEN	FISH AND PRODUCTS CONTAINING FISH	DRIED FRUIT	SULFUROUS ANHYDRIDE AND SULPHITES
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS	PEANUT AND PRODUCTS CONTAINING PEANUT	MUSTARD
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SOYBEAN AND PRODUCTS CONTAINING SOYBEAN		SESAME SEEDS AND DERIVATIVES	

MENÚ TRADITION

EXPERIÈNCIA

Snack of the day

Snack del día

Apperitive of the day

Aperitiu del día

Marinated sardines with escalivada Sardines marinades amb escalivada



Pigeon and pork belly rice

Arròs de colomí i cansalada



Squid with caramelized onions

Calamars encebats



Fricandó vs Nandu Jubany's

Fricandó vs Nandu Jubany



Honey and curd in the textures of the musician tribute to Oriol Balaguer

Mel i mató a les textures del músic tribut a Oriol Balaguer



Petits fours

*The fish has been subjected to a freezing process as a preventive measure (RD 1021/22). El peix ha estat sotmès a un procés de congelació com a mesura preventiva (RD 1021/22)



CEREALS CONTAINING GLUTEN



FISH AND PRODUCTS CONTAINING FISH



DRIED FRUIT



SULFUROUS ANHYDRIDE AND SULPHITES



MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)



CRUSTACEANS AND PRODUCTS CONTAINING CRUSTACEANS



PEANUT AND PRODUCTS CONTAINING PEANUT

45€ with pairing of wines · 38€ without wine

Vat Included

MENÚ INNOVATION

INNOVACIÓ

Snack of the day

Snack del día

Apperitive of the day

Aperitiu del día

Scotched Bonitole, cockles, tomato and dried sherry foam

Bonítol escabotat, escopinyes, tomàquet i escuma de xerès sec



Boned eggplant, creamy celery, grilled maitake, miso and citrus fruits vs Xavier Pellicer

Albergínia confitada, céleri cremós, maitake a la brasa, miso i cítrics vs Xavier Pellicer



Hake with piparras pil pil

Lluç amb pil pil de piparres



Pork cheeks with peaches and rosemary air

Galtes de porc amb préssec i aire de romaní



Melon impregnated with cherry, red pepper gel, lemon and basil granised

Meló impregnat amb cirera, gel de pebrot vermell, granissat de llima i alfàbrega



Petits fours

The fish has been subjected to a freezing process as a preventive measure (RD 1021/22). El peix ha estat sotmès a un procés de congelació com a mesura preventiva (RD 1021/22)



EGGS AND PRODUCTS CONTAINING EGGS



MOLLUSCS AND PRODUCTS CONTAINING MOLLUSCS



CELERY AND PRODUCTS CONTAINING CELERY



LUPINS AND LUPIN DERIVATIVES



SOYBEAN AND PRODUCTS CONTAINING SOYBEAN



SESAME SEEDS AND DERIVATIVES



MUSTARD

45€ with pairing of wines · 38€ without wines

Vat included