



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

48€ 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

Tiradito de corbina amb coco, avocat i caviar d'oli 12.00€
Sea bass tiradito with coconut, avocado and oil caviar



Sopa freda de cireres amb núvol gelat de mozzarella 10.50€
Cold cherry soup with frozen mozzarella cloud



Lasanya de verdures amb ou a baixa temperatura, soja i sèsam 11.50€
Vegetable lasagne with low-temperature egg, soy and sesame



Coca de recapte amb sardina marinada 10.00€
Cake with marinated sardines



Segons / Main Course

Caldereta de llagosta 15.00€
Lobster stew



Papillote de salmó 13.00€
Salmon papillote



Timbal de xai amb Tzatziqui, amanida de menta i xile 12.00€
Lamb timbale with Tzatziqui, mint and chilli salad



Vitello Tonnato amb quicos i esfera de tomàquet sec 12.50€
Vitello Tonnato with chichos and sundried tomato sphere



Postres / Desserts

Banana bread d'Andrea Dopico 5.00 €
Banana bread by Andrea Dopico



Maduixa, vinagre i xocolata de Jordi Butron
Strawberry, vinegar and chocolate by Jordi Butron



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 EXPERIÈNCIA

EXPERIÈNCIA

Snack of the day

Snack del dia

Apperitive of the day

Aperitiu del dia

Sopa freda de cireres amb núvol gelat de mozzarella

Cold cherry soup with frozen mozzarella cloud



Coca de recapte amb sardina marinada

Cake with marinated sardines



Papillote de salmó

Salmon papillote



Vitello Tonnato amb quicos i esfera de tomàquet sec

Vitello Tonnato with chichos and sundried tomato sphere



Maduixa, vinagre i xocolata de Jordi Butron

Strawberry, vinegar and chocolate by Jordi Butron



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

43€ with pairing of wines · 36€ without wine

Vat Included

MENÚ INNOVACIÓ

INNOVACIÓ

Snack of the day

Snack del dia

Apperitive of the day

Aperitiu del dia

Tiradito de corbina amb coco, avocat i caviar d'oli

Sea bass tiradito with coconut, avocado and oil caviar



Lasanya de verdures amb ou a baixa temperatura, soja i sèsam

Vegetable lasagne with low-temperature egg, soy and sesame



Caldereta de llagosta

Lobster stew



Timbal de xai amb Tzatziqui, amanida de menta i xile

Lamb timbale with Tzatziqui, mint and chilli salad



Banana bread d' Andrea Dopico

Banana bread by Andrea Dopico



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

43€ with pairing of wines · 36€ without wines

Vat included