

MENU

Starters

Fig salad with spinach, shallot, duck liver mi-cuit, goat cheese and toasted almond. 18€

Cured mackerel with citrus fruits, grapefruit, orange, lime, fresh mint and yellow aji. 18€

Pumpkin cream with baked pumpkin, pumpkin seeds and shallots. 16 €



Rice and Pasta

Poularde ravioli with duck liver sauce, poularde sauce and seasonal mushrooms. 21€

Rigatoni with Girona beef stew. 25€

Rice with partridge and cuttlefish. 27€



Fish

Confit hake at low temperature, with arugula pesto, broth from its bones, green asparagus and garlic and parsley oil. 28€

Black scorpionfish stew with saffron, fennel and orange gnocchi. 28€



Meat

Veal sirloin escalope with Galmesan cheese, pickles, cherry tomatoes, fresh herbs and potato parmentier. 27€

Girona veal oyster blade with celeriac purée, mushroom cream, rosemary oil, black olive powder and summer truffle. 32€



Desserts

Vanilla catalan crème brûlée with baked apple ice and apple juice. 12€

Strawberries with cream, rose jam, strawberries, strawberry crisp and rose perfume. 13€

Fig clafoutis with fig ice cream. 14€

Creamy chocolate cheesecake with vanilla ice cream and cocoa reduction. 14€