

Menu

Welcome drink sparkling wine Albet i Noya El Celler de Can Roca

Summer truffle brioche



Fig salad with spinach, shallots, duck liver mi cuit, goat cheese, toasted almonds.

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

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

Hake confit at low temperature with rocket pesto, broth from its bones, green sparagus and oil with garlic and parsley.

Girona veal oyster blade with celeriac purée, creamy mushrooms, rosemary oil, black olive powder and summer truffle.



Dessert of your choice

Vanilla catalan crème brûlée with baked apple ice and apple juice
or

Creamy cheese cake with chocolate, vanilla ice cream and cocoa reduction.

Petit four

Casa Cacao bonbon

65.00€

(Sourdough country bread include. Mineral water, wine and coffee not included).