

- THE MENU -

WINTER

“We believe in the traditional way of cooking and we love to keep and maintain the product with the aim to share and taste all the flavors”

TO SHARE

Glass toasted bread with tomatoe and olive oil	4
Iberian ham La Valla (3,5 oz.)	27
Cantabric sea anchovies with olive oil and pepper - 1 piece	4
Russian salad with truffle and tuna belly	10
Chicken and Iberian ham croquette - 1 piece	3
Grilled sandwich with mushrooms and comté cheese	12
Steak tartar toast with european eel and marrow - 1 piece	12.5
Bread service	2.5/person

STARTERS

Pickled partridge salad with vegetables, mushrooms and foie gras	19
Búfala stracciatella with roasted leeks, smoked sardines and chlorophyll oil	17
Foie gras handmade with fruits texture and walnut bread	21
Seasonal mushrooms with 63° egg, potatoe, Maldonado bacon and winter truffle	28
Sautéed mushrooms with sea cucumber and Iberic bacon	39
Maresme peas with sea cucumber and sea urchin *** extra 20gr. Of caviar oscetra*** + 45 €	38
Artichokes with foie gras, pine nuts and winter truffle	22
Potatoe parmentier with egg, foie and truffle	14
Fried egg with friesd potatoes, Iberian bacon and winter truffle	22
Morels creamed with foie gras	26
Fried egg with vegetables, seasonal mushrooms and potatoe	25

PASTA AND RICE

Chicken cannellone with foie sauce, australian nut and sauce roast	21
Spaghetti carbonara with winter truffle and comté cheese	25
Spaghetti with 25 gr. of caviar and beurre blanc	65
Creamy morel rice with Bresse pigeon	32
Dry rice with sea cucumber cooked with lobster fumet	32

SEA FOOD AND FISH

Grilled Palamós prawns	p.a.m.
Cod with slightly sweet ratatouille and Santa Pau beans	26
Roasted monkfish with peas stewed with black sausage and mint	36

FISH MARKET

BAKED with potatoe, Figueres onion, olive oil and black olives	p.a.m.
GRILLED with garlic and chilli olive oil and vegetables	p.a.m.

MEAT

Girona beef steak tartar with fried potatoes and their toasts	26
Duck magret laminated, hoisin sauce, pear and rosemary	24
Glazed lamb swith fruits textures and vegetables	28
Lamb with smoked potatoe parmentier and his sauce	28
Crispy suckling pig with roasted leeks	27
Girona beef sirloing with his sauce, foie gras and brioche	32
Girona beef with bearnesa sauce Chateaubriand - 20 oz. 2 pax	34/person

DESSERTS

It is necessary to order the desserts with preparations in the command...

Chocolate coulant with red fruits and Tahiti vanilla ice cream (20 min.) <i>Pairing with Kopke 10 years Tawny Porto - 6</i>	9.5
French toast with chocolate ice cream (20 min.) <i>Pairing with Castell del Remei Verema Tardana 2018 - 13</i>	9.5
Orange soufflé with Gran Marnier and ginger ice cream (30 min.) <i>Pairing with Apasionado José Pariente 2018 - 9</i>	14
Roasted pineapple with rum and mint, salted toffe, sponge cake and coconut ice cream <i>Pairing with Ch Gravas 2016 Sauternes- 7</i>	10
Dos cucharas Cheese Cake with strawberry <i>Pairing with Terrenal d' Aubert Vinyes del Terrer 2017 - 8.5</i>	9
Raspberry sorbet with cava brut nature	7
Lemon sorbet with fresh mint and rum	7
Selected cheese with walnut bread	16