

TAPAS

- o Our roasted meat croquette 1,90€
- o Truffle sandwich with raw cow's milk cheese *Ermesenda d'Eroles* 5,90€
- o The aubergine tartare with romesco green sauce and smoked sardine 9,90€
- o Green asparagus with low-temperature egg and Iberian ham 10,80€
- o Red prawn ravioli with candied wild boletus, pine nuts vinaigrette and pistachio 12,80€
- o Octopus with creamy potato, crispy bacon and sweet paprika 13,50€
- o 4 mini black angus burgers with mustard sauce and honey, foie gras and chips 13,50€
- o Tomato, anchovy, strawberry, black olive and nori seaweed salad with bittersweet sauce and extra virgin olive oil 10,50€

CASSEROLES

- o Candied cod loin with cauliflower cream, green asparagus and black olives 15,30€
- o The tuna tartare with bittersweet sauce, cream of peanuts and strawberries 13,90€
- o The squid stuffed in Catalan with prawns 16,90€
- o Boneless roasted chicken in cava with horn of plenty mushrooms and basmati rice ... 12,50€
- o Duck confit and mushroom cannelloni with foie sauce 16,60€
- o Duroc pork ribs in two stews, soy sauce and honey and eggplant 13,90€
- o Beef can at low temperature with roast sauce and truffled parmentier 13,60€

BREAD

- o Catalan bread 2,40€
- o Catalan bread with tomato 2,90€

Ask our chefs in the case of you have any food allergies

DESSERTS

- o Cottage cheese foam with honey, walnuts and strawberries 5,50€
- o Homemade cheesecake with berry ice cream 6,00€
- o Chocolate, oil and salt 5,50€
- o Torrija (caramelized pain) with toffee and and mascarpone and fig ice cream 7,00€
- o Ceret blue cheese "Molí de Ger" with sweet Grenache DO Empordà 8,00€

SWEET WINES AND LIQUEURS

- o Torre de Capmany Garnatxa de L'Empordà /Pere Guardiola 3,50€
- o Ratafia Russet 3,00€

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