

1477

MCDLXXVII

STARTERS

FRESH SEASONAL TOMATO TARTAR  

Ajoblanco Soup of Almonds and Basil

€14.50

ROASTED VEGETABLES WITH SMOKED SARDINES

Truffle Butter and Goat's Milk Ice Cream

€16.50

ORGANIC RED QUINOA & KALE SALAD  

Roasted Carrots, Avocado, Lemon Vinaigrette and Sesame Seeds

€12.00

GAZPACHO CHILLED SOUP WITH ORGANIC BEETROOT  

Grapes and "Recuit Fresh Cheese"

€12.50

Should you wish to have additional information on menu allergens, please speak with a member of our team.

VAT included

 *Healthy Choice*  *Vegetarian Choice*

STARTERS

FRESH TUNA LOIN

*Marinated with Lime, Garlic and Pepper, Rocket Pesto,
Tomato and Green Pistachio*

€20.50

FREE RANGE CHICKEN CANELLONI

Truffled Bechamel Sauce, Parmesan Cheese Crumble

€17.50

CREAMY RICE OF "GAMBAS DE PALAMÓS"

Prawn Carpaccio, Saffron Emulsion

€26.50

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VAT included

 *Healthy Choice*  *Vegetarian Choice*

MAIN COURSES

PAPPARDELLE PASTA

Mushroom Sauce, Low Temperature Egg

€17.00

ORGANIC BABY LAMB SLOW ROASTED

Creamy Potato Gnocchi, "Tou Dels Til·lers" Cream Cheese

€24.50

DUCK ROYALE WITH FOIE GRAS & DUCK BREAST

Creamy Mash Potato and Duck Jus

€21.50

SUCKLING PIG TERRINE

*with "Butifarra de Perol Sausage" and Red Prawn Carpaccio "Surf and Turf"
Pickle Apple and Radish Salad*

€20.50

220 GR FILLET OF VEAL FROM GIRONA

*Smoked Aubergine, Potato and Bacon Terrine,
Café De Paris Butter*

€28.00

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VAT included

 *Healthy Choice*  *Vegetarian Choice*

MAIN COURSES

600 GR T-BONE OF VEAL FROM GIRONA

French Fries, Beef Jus

€38.00

ROASTED MONKFISH

*White Suquet Sauce with Ratte Potatoes and Chilli, Cod Belly
and Pea Shoots*

€24.00

MEDITERRANEAN SEABASS A LA PLANCHA

*Shellfish Consome with Bay Leaves and Lime, Cockles
and Braised Leeks*

€26.50

WILD SALMON FROM ALASKA "EN PAPILOTE" 
PEARL BARLEY, STEAMED VEGETABLES, PAK CHOY AND SAFFRON BROTH

€23.50

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VAT included

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SIDE DISHES

TOASTED COCA BREAD 
with Tomato and Extra Virgin Olive Oil

€4.50

ROCKET SALAD  
Parmesan & Dried Cherry Tomato

€4.50

CREAMY MASH POTATO 

€3.50

STEAMED BROCCOLI  
with Lime & Garlic

€6.00

RICE  
with Saffron & Parsley

€6.50

BREAD & PETIT FOURS

€ 3.00

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VAT included

 *Healthy Choice*  *Vegetarian Choice*

DESSERTS

CRISPY HAZELNUT INGOT

Mango Ice Cream

€7.50

VANILLA GANACHE

Mounted Tonka Beans and Almonds

€6.50

MILK CHOCOLATE CAKE

Yuzu, Banana and Caramel

€7.00

CHOCOLATE TARTLET

Passion Fruit Sorbet and Crunchy Base

€6.50

MANGO-MANDARIN AND VANILLA MOUSSE

Cream Cheese and Almond Honey Sponge

€7.00

SEASONAL FRUIT

Citrus Sorbet

€6.00

SELECTION OF CATALAN CHEESES

€12.50

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VAT included

 *Healthy Choice*  *Vegetarian Choice*

