

MENU

Starters

LIVE OYSTERS FROM LAS RIAS DE GALICIA, half-dozen 36.00

RED PRAWN TARTARE WITH "AJOBLANCO" AND SMOKED OYSTER WITH MINCED BLACK BREAD 42.50

GALICIAN LOBSTER IN SALAD WITH SEASONAL VEGETABLES ASPIC 48.50

SAUTÉED SEA-SCALLOPS WITH WALDORF SALAD (Apple and Girona walnuts, Tudela lettuce hearts) 27.00

"DIM SUM" (Chinese ravioli) STUFFED WITH PRAWN FROM PALAMÓS IN ITS "DASHI" BROTH OF TUNA AND SEAWEED 38.50

TAGLIOLINI WITH EGG FROM CALAF COOKED AT LOW TEMPERATURE WITH BLACK TRUFFLE FROM GRAUS CONFITED 42.50

OUR CANNELLONI STUFFED WITH PRAT FREE-RANGE CHICKEN "POTA BLAVA" 27.00

Fish and Rice Dishes

RED MULLET (without bones) WITH KOREAN SOYA CONSOMMÉ AND CHARCOAL-GRILLED ONION LEAVES FROM FIGUERES 32.50

ANGLER FISH TAIL GRILLED WITH COCKLE FROM THE "RIAS GALLEGAS" AND GREEN ASPARAGUS VELOUTÉ 34.00

"WILD" SEA BASS CHARCOAL-GRILLED WITH SCARLET SHRIMP RICE 42.50

SAUTÉED "ESPADENYES" (SEA CUCUMBERS) WITH VERMICELLI "ROSSEJAT" 52.50

"SCORCHED" RICE WITH EEL FROM "EL DELTA" AND "BARCELONETA" MANTIS SHRIMP 30.50

Meat Dishes & Game in Season

ROASTED DUCK IN ITS OWN JUICE "A LA PRESSE" (pressed) (min. 2 pers.) 39.50 p.p.
(our great classic since year 1967)

ROASTED "PETIT POULET DE BRESSE" IN TWO SERVICES: 39.50
Breast with rice curry from Madrás and thigh in Caesar salad

BACK KID WITH "PUNTALET" RISOTTO AND GOAT CHEESE "VALENÇAY" 32.50
(cooked in two ways: confit 12 hours and warm carpaccio)

CHARCOAL-BROILED KID CHOPS WITH SOUFFLÉ POTATOES 39.50

"CHAROLAIS" BEEF FILLET IN TAGLIATTA WITH PARMENTIER PURÉE AND BLACK TRUFFLE SAUCE 42.50

ROASTED BONED RED PARTRIDGE WITH "TRINXAT" FROM LA CERDAÑA (POTATO AND CABBAGE PURÉE) 39.00

HARE "À LA ROYALE" (with Galician chestnuts in a vanilla confit) 49.50

(Prices with V.A.T included)

Menu “BLACK TRUFFLE”

From Graus (Huesca) we receive the winter's jewel; the “Tuber melanosporum” the best Black Truffle

Appetizer:

*ROUND LOAF TOAST WITH “LA SÈNIA” OLIVE OIL (from millennial olive trees) and BLACK TRUFFLE
BLACK TRUFFLE IN CHAMPAGNE*

TRUFFLED SEA-SCALLOPS WITH PARMENTIER PURÉE

TAGLIOLINI WITH EGG FROM CALAF COOKED AT LOW TEMPERATURE AND BLACK TRUFFLE

“CHAROLAIS” BEEF FILLET WITH “PECORINO SARDO” RISOTTO AND BLACK TRUFFLE

CHEESE “CAMEMBERT FROM NORMANDIE” CURED BY JEAN D’ALÓS WITH BLACK TRUFFLE

“BLACK TRUFFLE” SWEET TRIBUTE

Menu price: 140€/pers.

TASTING menu

Selection of some dishes more famous and the latest novelties

Aperitif: FISH & CHIPS VIA VENETO

SAUTÉED SEA-SCALLOPS WITH WALDORF SALAD (Apple and Girona walnuts, Tudela lettuce hearts)

“DIM SUM” (Chinese ravioli) STUFFED WITH PRAWN FROM PALAMÓS IN ITS “DASHI” BROTH OF TUNA AND SEAWEED

RED MULLET (without bones) WITH KOREAN SOYA CONSOMMÉ AND CHARCOAL-GRILLED ONION LEAVES FROM FIGUERES

BACK KID WITH “PUNTALET” RISOTTO AND GOAT CHEESE “VALENÇAY”

(cooked in two ways: confit 12 hours and warm carpaccio)

CHOCOLATE AND HAZELNUT FRITTER WITH COCOA VEIL AND ICE-CREAM THAI

Price Menu: 100€/pers.