

MENU

Starters

ARTICHOKES FROM "EL PRAT" (Royale, Confit and Crispy) WITH FOIE GRAS FROM "COLOMERS" 30.00

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

WHITE ASPARAGUS FROM NAVARRA (grilled yolk, preserved stem with "Tahiti" vanilla) WITH PARMESAN CHANTILLY 28.50

GALICIAN LOBSTER IN SALAD WITH BABY BROAD BEANS WITH MINT ASPIC 48.50

"DIM SUM" (Chinese ravioli) STUFFED WITH PRAWN FROM PALAMÓS IN ITS "DASHI" BROTH OF TUNA AND SEAWEED 36.50

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" 25.00

Fish and Rice Dishes

MARKET FISH CONFIT SCENTED WITH THYME ON A CREAM OF BORAGE AND CARDOONS FROM NAVARRE 38.50

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

"WILD" TURBOT CHARCOAL-GRILLED WITH SCARLET SHRIMP RICE 42.50

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

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

Meat Dishes

PIG'S TROTTERS AND PIG TAILS (boned and crispy) WITH "LA CERDANYA" TURNIPS FROM "TALLTENDRE" 28.00

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

PETIT POULET DE BRESSE IN TWO COOKINGS WITH CURRIED RICE 36.50
The breast roasted in the "traditional" way and the drumstick cooked at low temperature and glazed

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 PUREE AND BLACK TRUFFLE SAUCE 39.50

(Prices with V.A.T included)

Great Menu of “5 DECADES”

To celebrate our 50th Anniversary (1967-2017) we offer you a gastronomic journey through our history

Appetizer:

ANCHOVIES SALTED PASTA (60's)

COURGETTE FLOWER STUFFED WITH COD BRANDADE (80's)

CHOCOLATE & FOIE (year 2005)

"DIM SUM" STUFFED WITH PRAWN FROM PALAMÓS IN ITS "DASHI" BROTH (year 2009)

FISH & CHIPS (market fish with soufflé potatoes) (year 2016)

Fino Tradición Màgnum (saca Novembre 2016)

RED PRAWNS FROM THE BARCELONETA FISH MARKET (in Tartar served) WITH LIME, CARROT AND PUMPKIN (year 2015)

D.O. Rías Baixas “El Palomar 2015” de Bodegas Zárate

SEA URCHIN CREAM AU GRATIN VIA VENETO (year 1971)

(Favorite dish of Salvador Dalí)

D.O. Empordà “Singular Garnacha Roja 2014” de Mas Llunes

GRILLED WHITE ASPARAGUS FROM NAVARRA WITH PARMESAN CHANTILLY AND “TAHITI” VANILLA (year 2015)

A.O.C. Alsace “Pinot Gris V.T. 2003” de Marcel Deiss

LOBSTER WITH CARDINAL SAUCE (60's)

Garnacha Blanca “Brisat 1997”

MILLEFEUILLE OF POTATO & PEROL'S SAUSAGE ACCORDING TO TRADITIONAL RECIPE

One of our special dishes (year 1986)

D.O. Montsant “Les Tallades de Cal Nicolau 2008” de Bodegas Orto Vins

BEEF FILLET IN BLACK PEPPER (60's)

D.O.C. Rioja “Gran Reserva 904” 1989 de Bodegas La Rioja Alta

APPLE FROM GIRONA IN TEXTURE WITH ICE CREAM AND PERSIAN YOGHURT (year 2016)

D.O. Lanzarote “El Canari” de Bodegas El Grifo

"OMELETTE SOURPRISE" (60's)

A.O.C Sauternes “Château Rieussec 2001”

Menu price: 165€/pers.

Menu price with wine pairing: 240€/pers.