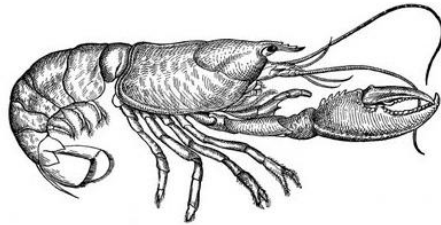


BRUIXES DE
BURRIAC

by Jaume Drudis


Restaurant



Experience the Sea

Menu based on the lobster tasting

Lobster bisque and boudin - dry vermouth and dill

Green salad, lobster tail, crunchy tiny vegetables, toasted oils

Sweet onions on rice paper and marinated lobster tongs with kefir lime

Mini classic lobster stew - potato Prades

Desserts

Sling peach and Maraschino

Mató and acacia and honey candy- roasted toffee

45,00€ + VAT

Drinks not included

The menú is for completed table