

C A R T A

Winter Vegetable Garden - rustic spinach Knödel - infusion zingiberàcies		15.00
Green salad, lobster tail, crunchy tiny vegetables, toasted oils		20.00
Terrine of foie – fig marbre cooked in Malvasia	13.00	18.00
Steak Tartar Classic	16.00	25.00
Little Norway Lobster from Tarragona	20.00	32.00
Red Prawn from Tarragona	29.00	45.00
Fried eggs with chips allumette – ham ibèric – summer		18.00
<Potaje> beans stew with ibèrics		15.00



Norway lobster seafood rice - clams and sepia		22.00
Lobster caldereta (stewed lobster casserole)		35.00
Loin of monkfish in romesco and garlic confit		22.00
Limousine beef tenderloin Poêle - Belly ibèric acacia - polenta and chestnut	15.00	24.00
Confit shoulder of lamb stew with thym juice vi – Espinac Macaire	17.00	24.00
Chicken stew essences	15.00	24.00



Cherry -prunus avium- hot and fluffy cherry in the fruit sauce		8.00
Apple - Caramel - cinnamons - anise - cardamom		8.00
Smile garden - peach - apricot – cookie & bonbon		8.00
Bonbon Antillesa –Chocolate spiced		8.00
Mató and acacia and honey candy- roasted toffee		8.00
Tangerine Sling		8.00

10%VAT not included

For a list of allergens, ask restaurant staff