

menu

starters

- Cod salad with mango, nuts and citrus vinaigrette
- Classic gazpacho with croutons and crudités
- Artichoke flower with romesco sauce and jam crisps
- Sweet potato tataki marinated with kimchi and mayonnaise with a spicy touch
- Grilled Bouchet mussels with salt and pepper
- Scrambled eggs with portobello and bacon
- Recebo Iberian ham (pigs fattened on pastureland) 50% Iberian (120gr) *suppl. 7,5*
- Sautéed snails "a la gormanda" *suppl. 4*
- Meat stuffed potatoes from La Deu d'Olot (since 1943) *suppl. 5,5*
- Mediterranean ceviche with prawns, mussels and octopus *suppl. 5*
- Girona beef steak tartare with brioche and basque pepper mayonnaise *suppl. 7,5*
- Black Garofallo linguine with prawns with garlic *suppl. 6,5*

main course

- Beef tenderloin risotto and Duroc pork 'pluma' (prime cut) *suppl. 4*
- Squid fideuada with aioli
- Rice broth with cuttlefish
- Seafood fillet sole, with mussels and langoustines
- Chicken leg with bittersweet sauce and creamy mashed potatoes
- Pork tenderloin medallions with bacon and white wine reduction
- Empordà lamb chops grilled with rosemary with straw potato and aioli *suppl. 6*
- Senyoret's octopus rice (seafood with all bones and shells removed) *suppl. 4*
- Pals rice paella with Norway lobsters and garlic shoots *suppl. 6,5*
- Salmon supreme, coconut milk sauce, lime and flavoured vegetables *suppl. 4*
- Charcoal-grilled beef entrecote, pumpkin mousseline and green asparagus *suppl. 5,5*

desserts

- Cheesecake with pistachios
- Strawberries macerated with wine and 5 peppers
- Coulant of two chocolates *suppl. 4*
- Coconut truffles with dark chocolate soup
- Pineapple cannelloni stuffed with Catalan cream
- Sweet fritters from Empordà, apple crème anglaise and a hint of aniseed
- Sorbet and ice cream duet with crumble
- Lemon pie

26 €

beverages not included