



candlelight

ROMAIN FORNELL
S'AGARÒ 1982

FESTIVAL MENU

(*whole table*)

Amuse bouche

Butter and breads selection

Fennel vichyssoise on ice with *Amur Beluga* caviar

Celery like a risotto and crispy scampi

Foie gras marinated with *amontillado* sherry wine and eryngii

Fish from our coast

Ris de veau, leek confit, citrus and creamy carrot

Vine peach sorbet

Black Forest with cherries

88€

Menu served until 22,30 pm

In case of intolerance or allergy, please contact our staff.

We have the composition of our dishes at your disposal

Bread service 3€

Prices include 10% VAT



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ROMAIN FORNELL
S'AGARÓ 1932

LIGHT NOTES TO START

Fennel vichyssoise on ice with Amur Beluga caviar	25€
King crab confit, snow peas and tarragon veil	36€
Crunchy king crab tart with plankton and coriander mayonnaise	36€
Beetroot tartare with green mustard ice cream and soufflé potatoes	19€
Egg with caviar, green asparagus and sabayon	34€
Sea cucumber, carbonara sauce and iberian bacon	32€
Celery like a risotto and crispy scampi	25€

MARINE GARDEN

Palamós prawns cooked in kombu leaves and salt with béarnaise and pistachio	46€
John Dory cooked in Empordà wine, with saffron and gravy	39€
Turbot in bread crust, candied artichoke and béarnaise	38€

PERFUME OF EARTH AND MOUNTAIN

Beef fillet smoked with vine ashes, Priorat wine reduction and crunchy sour potato	38€
Squab in cocotte, spiced quinoa and Figueres onion	38€
<i>Ris de veau</i> , leek confit, citrus and creamy carrot	31€

THE CLASSICS SINCE 1932

<i>Chateaubriand</i> beef fillet, soufflé potatoes and béarnaise (<i>min. 2 people</i>)	38€
Beef tartare with iced mustard pearls	29€
Lobster “à la presse”, capellini and tarragon	46€

SWEETS TO FINISH

Classic crêpe suzette with Grand Marnier and vanilla ice cream	16€
Black Forest with cherry	15€
Reinette apple millefeuille, passion fruit sorbet and vanilla Chantilly	15€
Peach melba	15€

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