



## **FESTIVAL**

(Whole table)

Amuse bouche

Red tuna tartlet, olive juice and chili peppers

Fritter Candlelight

Butter and bread selections

Vichyssoise on ice, caviar and soufflé potatoes

Zucchini flower, mousseline of langoustines and coral juice

Foie gras soup with eel brioche and green apple

Turbot in pil pil sauce of cockles, celery puree and green sauce

Beef fillet with mushrooms crust and reduced juice of Jerez wine

Lychee, raspberry and pistachio

Biscuit moelleux, Jivara cream and chocolate clay

**98€**

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 3,5€

Prices include 10% VAT



### LIGHT NOTES TO START

Vichyssoise on ice, caviar and soufflé potatoes	31€
Zucchini flower, Mousseline of langoustines and coral juice	35€
Foie gras soup with eel brioche and green apple	31€
Crispy egg with tuna belly and green olive juice	36€
Celery risotto, lobster emulsion, langostines and crispy beetroot	33€

### MARINE GARDEN

Prawns from Palamós with dill cream and caviar	62€
Fish from our coast, beurre blanc sauce with caviar and Comté cheese aged 12 months	46€
Turbot in pil pil sauce of cockles, celery puree and green sauce	45€
Lobster tart with plankton mayonnaise and caviar cauliflower	56€

### PERFUME OF EARTH AND MOUNTAIN

Beef fillet with mushrooms crust, reduced juice of Jerez wine	44€
Glazed gizzard, green asparagus and crispy rice	35€
Pigeon in salt crust, juice with rosemary and giblets	44€

### SWEETS TO FINISH

Classic crêpe suzette with Grand Marnier and vanilla ice cream	17€
Biscuit fondant with Jivara cream and chocolate clay	16€
Lychees, raspberries, and pistachios	16€
Pear soufflé with raspberry sauce	17€

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