



FESTIVAL

(Whole table)

Amuse bouche

Vegetables, hummus and sesame

Fritter Candlelight

Butter and bread selections

Vichyssoise on ice, caviar and soufflé potatoes

Montseny ceps, vegetable veil and chicken stock

Foie gras soup with eel brioche and green apple

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

Squab in salt

Lychee, raspberry and pistachio

Cocoa Dacquoise, hazelnut and spices

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€
Montseny ceps, vegetable veil and chicken stock	33€
Foie gras soup with eel brioche and green apple	31€
Amanita caesarea, Jerusalem artichoke and pine nuts	32€
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	59€

PERFUME OF EARTH AND MOUNTAIN

Beef fillet with mushrooms crust, reduced juice of Jerez wine	44€
Sweetbreads, 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€
Cocoa Dacquoise, hazelnut and spices	16€
Lychees, raspberries, and pistachios	16€
Fruit soufflé with raspberry sauce	17€

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