SEASONAL MENU

STARTER

TWICE COOKED ARTICHOKES WITH YOLK AND HAM SHAVINGS

CREAMY PUMPKIN SOUP WITH VANILLA-MARINATED PRAWS AND SPROUTS

GOAT CHEESE SALAD, RASPBERRYS, SPROUTS, KALE AND NORI

MAIN TO CHOOSE:

ROAST CHICKEN WITH LANGOUSTINES BROWN-BUTTER POTATOES

FIDEUÁ WITH SQUID, CLAMS AND ALIOLI

THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE

DESSERTS

CATALAN CREAM HOME MADE

GREEK YOGHURT SPONGE RASPBERRY SORBET AND RED BERRIES CONFIT

FRESH FRUIT WITH CHOCOLATE

WATER, SODA, BEER OR HOUSE WINE

24,95€ VAT INCLUDED INCLUDES A DRINK AND BREAD. COFFEES NOT INCLUDED.