

PAIRED MENU

As a welcome

*The appetizer

For sharing

Pa amb tomàquet at Pompeu gener i Babot style

Mi-cuit foie with cumberland sause and palo cortado

Little flame toasts

Starters

Tomatoe salad with anchovies from l'Escala

or

Fresh white asparagus with yogurt tartare, ginger, fennel and saffron

or

Rock mussels cold cream

Main Courses

Beef steak with Perigueux sauce

or

Red shrimp suquet

or

"Pota Blava" Chicken galantine with raisins, pine nuts, and little onions cooked with stale wine

Deserts

Sant Josep cream with a caramel veil

or

Cucumber tartare with green apple ice cream and ginger

or

Stuffed chocolate fritters

Wine Cellar

Single plot chocolate from different origins, paired with:

whisky or different kind of vino de Jerez wines

Bread and water

290€

Menu for two