



Before the Starters

- Codfish fritters, pine honey, pine nuts 2,40€/piece
- Calamari "a la Romana" 16,50€ portion 8,50€ 1/2 portion
- Anchovies from Roses, brioche, smoked butter (4pcs) 12€
- Red prawn tartare, crunchy glass shrimp (2 pcs.) 15€
- Gratinated sea urchin with barbecued marrow (2 pcs.) 9€
- Mini *Lobster Roll*, lobster, homemade brioche (2 pcs.) 28€
- Tiger prawns in tempura with fermented chili sauce (2 pcs.) 12€
- Profiteroles, Steak tartar, Smoked Eel, pil-pil (4 pcs.) 18€

STARTERS

- Pig's trotters, white prawns, socarrat rice (crispy caramelised rice at the bottom of the pan) 24€
- Poached egg, noisette cauliflower cream, confit porcini mushrooms 25€
- Scallops, fennel and white chocolate 27€
- Tuna tartar "Balfegó", mango, avocado, mint 28€
- Squid meatballs, "tete de veau", baby cuttlefish 25,50€
- Foie gras micuit, Sant Pere apple, pine nuts, ratafia 24€

RICE

min. 2 persons (price per person)

- Rice "Señoret" 28,60€
- Dry rice with prawns 28€
- Seafood rice with crayfish, prawns, mussels and cuttlefish 28,60€



FISH

Baked Rom, potatoes "a lo pobre", roasted juice of its bones 29,50€

Monkfish, asparagus and mushrooms ragu, red prawns 35€

Longline hake supreme, cava sauce confit, vegetables 28€

MEAT

Beef tenderloin, red wine sauce, grilled foie gras, potato parmentier 35€

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez 28€

Slow-roasted milk fed young goat shoulder, traditional stew with its sweetbreads
32€

CHEF'S MENU

Escudella broth - Pot-au-feu rilette - Brandade, crispy skin

Red prawn tartare, crunchy glass shrimp

Gratinated sea urchin with barbecued marrow

Profiteroles, Steak Tartar, smoked Eel

Scallop, fennel and white chocolate

Pig's trotters, white prawns, socarrat rice

Monkfish, asparagus and mushrooms ragu, red prawns

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez

Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

Petit Fours

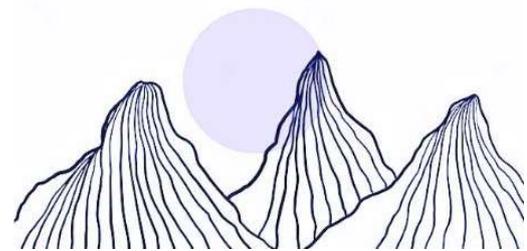
80€

Service for the entire table 13.00-14.45 19.45-21.45

The following side dishes can be added:

French fries 4,50€, Mashed potatoes 4,50€, vegetables 8,50€, Bread with tomato & oil from Pau 4,50€, green salad 7,50€.

**Sourdough bread and toppings 2€ per person.





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Gratinated sea urchin with barbecued marrow

Profiteroles, Steak Tartar, smoked Eel

Scallop, fennel and white chocolate

Pig's trotters, white prawns, socarrat rice

Monkfish, asparagus and mushrooms ragu, red prawns

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez

Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

Petit Fours

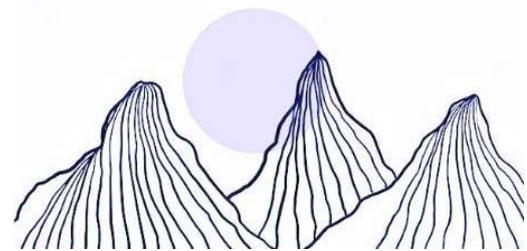
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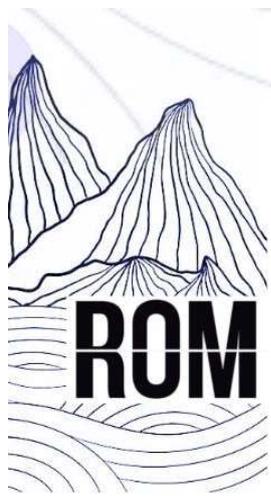
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Scallop, fennel and white chocolate

Pig's trotters, white prawns, socarrat rice

Monkfish, asparagus and mushrooms ragu, red prawns

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez

Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

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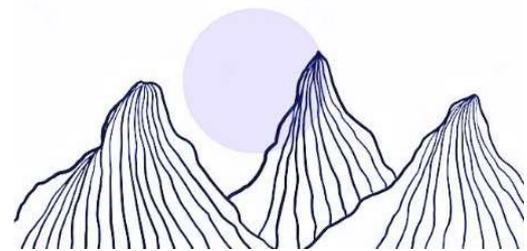
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Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez

Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

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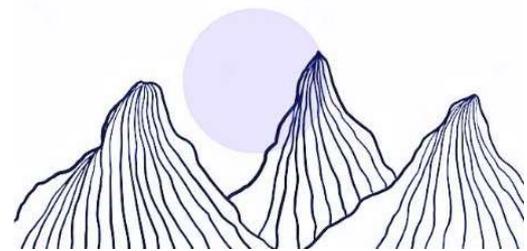
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Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

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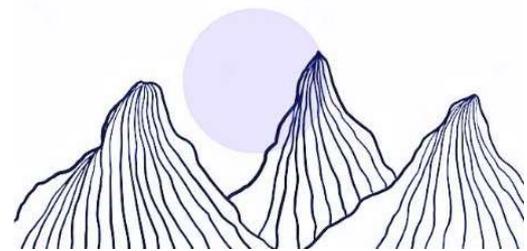
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Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

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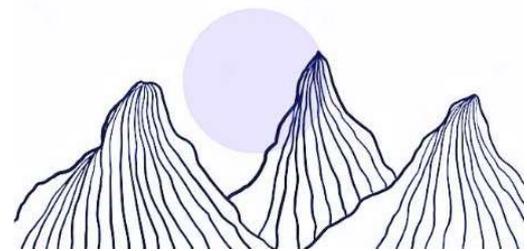
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Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

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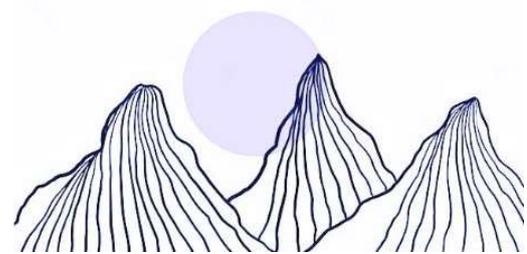
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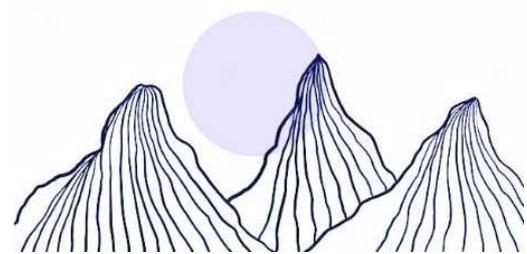
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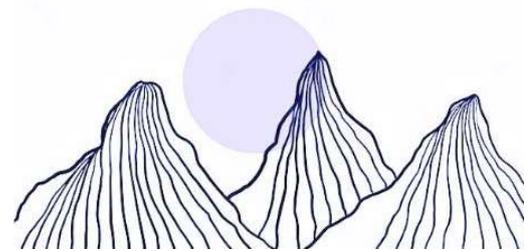
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- Calamari "a la Romana" 16,50€ portion 8,50€ 1/2 portion
- Anchovies from Roses, brioche, smoked butter (4pcs) 12€
- Red prawn tartare, crunchy glass shrimp (2 pcs.) 15€
- Gratinated sea urchin with barbecued marrow (2 pcs.) 9€
- Mini *Lobster Roll*, lobster, homemade brioche (2 pcs.) 28€
- Tiger prawns in tempura with fermented chili sauce (2 pcs.) 12€
- Profiteroles, Steak tartar, Smoked Eel, pil-pil (4 pcs.) 18€

STARTERS

- Pig's trotters, white prawns, socarrat rice (crispy caramelised rice at the bottom of the pan) 24€
- Poached egg, noisette cauliflower cream, confit porcini mushrooms 25€
- Scallops, fennel and white chocolate 27€
- Tuna tartar "Balfegó", mango, avocado, mint 28€
- Squid meatballs, "tete de veau", baby cuttlefish 25,50€
- Foie gras micuit, Sant Pere apple, pine nuts, ratafia 24€

RICE

min. 2 persons (price per person)

- Rice "Señoret" 28,60€
- Dry rice with prawns 28€
- Seafood rice with crayfish, prawns, mussels and cuttlefish 28,60€





FISH

Baked Rom, potatoes "a lo pobre", roasted juice of its bones 29,50€

Monkfish, asparagus and mushrooms ragu, red prawns 35€

Longline hake supreme, cava sauce confit, vegetables 28€

MEAT

Beef tenderloin, red wine sauce, grilled foie gras, potato parmentier 35€

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez 28€

Slow-roasted milk fed young goat shoulder, traditional stew with its sweetbreads
32€

CHEF'S MENU

Escudella broth - Pot-au-feu rilette - Brandade, crispy skin

Red prawn tartare, crunchy glass shrimp

Gratinated sea urchin with barbecued marrow

Profiteroles, Steak Tartar, smoked Eel

Scallop, fennel and white chocolate

Pig's trotters, white prawns, socarrat rice

Monkfish, asparagus and mushrooms ragu, red prawns

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez

Lime and thyme sorbet

Chocolate dome, passion fruit, caramel ice cream

Petit Fours

80€

Service for the entire table 13.00-14.45 19.45-21.45

The following side dishes can be added:

French fries 4,50€, Mashed potatoes 4,50€, vegetables 8,50€, Bread with tomato & oil from Pau 4,50€, green salad 7,50€.

**Sourdough bread and toppings 2€ per person.

