



Before the Starters

Codfish fritters, pine honey, pine nuts 2,80€/piece

Calamari "a la Romana" 16,50€ portion 8,50€ 1/2 portion

Anchovies from Roses, brioche, smoked butter (4 pcs) 12€

Red prawn tartare, crunchy glass shrimp (2 pcs.) 15€

Gratinated sea urchin with barbecued marrow (2 pcs.) 10,50€

Panko fried Oyster, tartar sauce (1 pc.) 7,50€

Tiger prawns in tempura with fermented chili sauce (2 pcs.) 12€

Profiteroles, Steak tartar, Smoked Eel, pil-pil (4 pcs.) 18€

STARTERS

Slow-braised pig's trotters, white shrimp 24€

Roasted Aubergine, marinated mackerel and fennel broth 22€

Scallops, foie gras cream and leek 30€

Tuna tartar "Balfegó", mango, avocado, mint 28€

Squid meatballs, "tête de veau", baby cuttlefish 25,50€

Dry Lobster rice, saffron aioli 35€

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

Monkfish, squid ink and suquet essence 35€

Sea Bass, Bearnaise sauce and enoki mushrooms 32€

MEAT

Beef tenderloin, red wine sauce, grilled foie gras, potato parmentier 37€

Duck breast, spiced sauce and carrot cake 28€

Slow-roasted milk fed young goat shoulder, parsnip, pistachio 32€

CHEF'S MENU

Vegetable consommé - Tomato and basil - Cod brandade, roasted garlic

Red prawn tartare, crunchy glass shrimp

Gratinated sea urchin with barbecued marrow

Albacore Tuna and Mackerel

Balfegó Bluefin tuna belly, Iberian ham broth

Scallop, foie gras cream and leek

Squid meatball, "tête de veau", baby cuttlefish

Dry Lobster rice, saffron aioli

Slow-roasted milk fed young goat shoulder, parsnip, pistachio

Lime and thyme sorbet

Vanilla in textures

Petit Fours

90€

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.

