



## A walk through Montseny

Mussels tartar, cockles and  
smoked potato ice cream  
Pickled rabbit and homemade spice bread  
Our "gilda"  
Selection of artisanal breads  
Homemade butter with spring  
flowers from our garden  
Maresme peas, oyster, Iberian  
consommé and mushrooms  
Cured trout and carrots

*Homemade bread and butter service  
All guests selecting the same menu*

White asparagus and sea cucumber  
Market fish, red endive and turmeric  
Tripes and "ganxet" beans from Arbúcies  
Crispy beef tripe  
Tavertet Wagyu and béarnaise  
«Pomme dauphine»

Strawberry, cottage cheese and ratafia  
Chocolate and herbs from the garden  
Sweets for the coffee

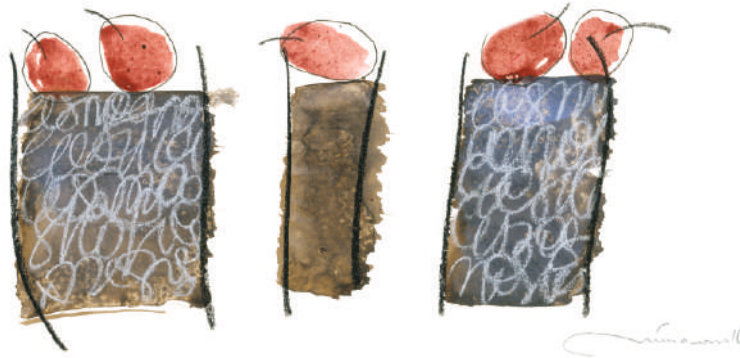
Price 84.00  
Wine Pairing 40.00

## A la Carte...

- Maresme peas, oyster, Iberian consommé and mushrooms	38.00
- White asparagus and sea cucumber	38.00
- Tripes and "ganxet" beans from Arbúcies and crispy beef tripe	32.00
- Fish of the day, red endive and turmeric	40.00
- Rice with Blanes scampi	38.00
- « Farcellet » of poultry and cabbage	32.00
- Tavertet Wagyu and béarnaise and «Pomme dauphine»	38.00

## Dessert menu...

- Chocolate and herbs from the garden	12.00
- Apple tatin and vanilla icecream	12.00
- Chocolate coulant with ice cream of the day	12.00
- Strawberry, cottage cheese and ratafia	12.00
- Cheese table	15.00
- Our "xuixo" of sobrasada and anise	8.00



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Maresme peas, oyster, Iberian  
consommé and mushrooms  
Cured trout and carrots  
White asparagus and sea cucumber  
Market fish, red endive and turmeric  
Tripes and "ganxet" beans from Arbúcies  
Crispy beef tripe  
Prawn, sarracen and vinaigrette  
« Farcellet » of poultry and cabbage  
Tavertet Wagyu and béarnaise  
« Pomme dauphine »  
Our "xuixo" of sobrasada and anise  
Strawberry, cottage cheese and ratafia  
Chocolate and herbs from the garden  
Sweets for the coffee

*Price 105,00*

*Wine pairing 50,00*

*All guests selecting the same menu*

*All prices are inclusive of VAT*



MICHELIN STAR since 2012



SOL GUIA REPSOL since 2017

**10% VAT IS INCLUDED**