



A walk through Montseny

Oxtail and Blanes langoustine

Fried bread and cod tripes

Pickled rabbit and potato

Selection of artisan breads

Handchurned mushrooms butter

Seasonal mushrooms, egg

yolk and pork belly

Pumpkin risotto, hake and quince

Fish of the day, corn and beetroot

Catalan style tripes with sea cucumber

Fennel millefeuille with civet sauce

White veal and black rice

Girona apple, yuzu and verbena

Chocolate, quinoa and lucuma

Petit fours

All guests selecting the same menu

Price of the menu 94.00

Wine pairing 45.00

A la Carte...

- Seasonal mushrooms, egg yolk and pork belly	35.00
- Fish from the Market, corn and beetroot	38.00
- Catalan style tripes with seacucumber	38.00
- Noodle stew with quail and Blanes shrimp	35.00
- White veal and black rice	32.00
- Crayfish from Blanes, zucchini and iberian pork consommé	38.00

Dessert menu...

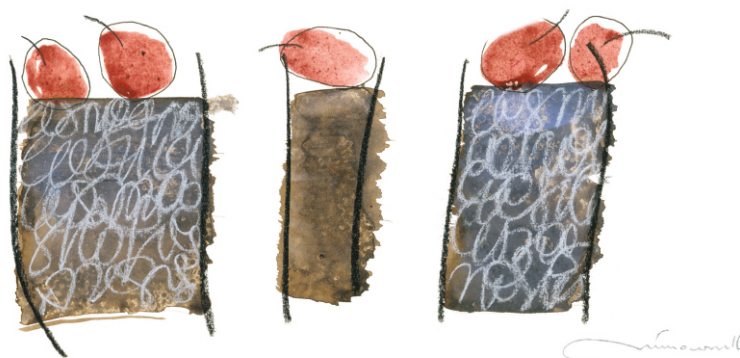
- Girona apple, yuzu and verbena	14.00
- Apple tatin and vanilla ice cream	14.00
- Chocolate coulant with ice cream of the day	14.00
- Chocolate, quinoa and lucuma	14.00
- Cheese table	18.00
- "Xuixo" with Mallorcan sobrasada and yogurt ice cream	12.00

KITCHEN SCHEDULE 13:00 - 15:15

RESTAURANT SCHEDULE: 13:00 - 17:30

**Service of snacks, bread, homemade butter and petit fours 12.00*

10% VAT IS INCLUDED



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Pumpkin risotto, hake and quince

Foie, eel and leek

Fish of the day, corn and beetroot

Catalan style tripes with sea cucumber

Fennel millefeuille with civet sauce

Noodles with quail and Blanes shrimp

White veal and black rice

Anised "xuixo" with Mallorcan sobrasada

Girona apple, yuzu and verbena

Chocolate, quinoa and lucuma

Petit fours

All guests selecting the same menu

Price of the menu 118,00

Wine pairing 55,00