



## A walk through Montseny

Rhubarb and squid tartlet  
 Iberian broth with pig's trotter  
 Oyster, pig's ear and escabeche

Selection of artisan breads  
 Handchurned butter with  
 carrot, tarragon and mimosa

Farm egg and smoked eel  
 White asparagus and pork belly  
 Market fish, kohlrabi and almond  
 Risoni, Blanes langoustine and fennel  
 Sea and mountain: "El Niu"  
 Oxtail "à la Royal" with braised baby lettuces

Strawberry, basil, and spring flowers  
 Hazelnut, caramel, and extra virgin olive oil  
 Petit fours

*All guests selecting the same menu*

*Price of the menu* 94,00

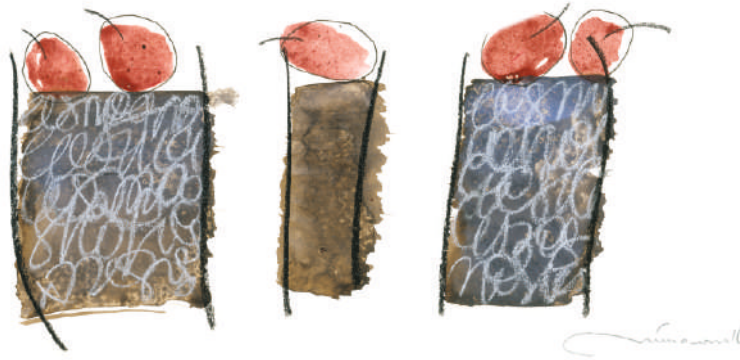
*Wine pairing* 45,00

## A la Carte...

- Farm egg and smoked eel	37.00
- White asparagus and pork belly	34.00
- Fish of the day, kohlrabi and almond	38.00
- Risoni, Blanes langoustine and fennel	40.00
- Free-range chicken and lobster	40.00
- Oxtail «à la royale» with braised baby lettuces	38.00

## Dessert menu...

- Strawberry, basil and spring flowers	15.00
- Apple tatin and vanilla ice cream	15.00
- Chocolate coulant with ice cream of the day	15.00
- Hazelnut, caramel and extra virgin olive oil	15.00
- "Xuixo" with Mallorcan sobrasada and yogurt ice cream	12.00



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**Rhubarb and squid tartlet**

**Iberian broth with pig's trotter**

**Oyster, pig's ear and escabeche**

**Selection of artisan breads**

Handchurned butter with  
carrot, tarragon and mimosa

**Farm egg and smoked eel**

**White asparagus and pork belly**

**Creamed morels and foie gras**

**Market fish, kohlrabi and almond**

**Risoni, Blanes langoustine and fennel**

**Free-range chicken and lobster**

**Sea and mountain: "El Niu"**

**Oxtail "à la Royal" with braised baby lettuces**

**Xuixo (Catalan pastry) with sobrasada and anise**

**Strawberry, basil, and spring flowers**

**Hazelnut, caramel, and extra virgin olive oil**

**Petit fours**

*All guests selecting the same menu*

*Price of the menu 118,00*

*Wine pairing 55,00*