



A walk through Montseny

Piquillo pepper choux with Mahón cheese
 Pickled quail tartlet
 Oyster, vegetable juice and
 Ganxet beans from Arbúcies

Selection of artisan breads
*House-made butter with lemon
 and confit garlic*

Squid, cauliflower and red berry vinaigrette
 Seasonal tomatoes, elderflower and burrata ice cream
 Free-range egg and smoked eel
 Eggplant, peanut and coriander
 Market fish and carrot
 Chicken with samfaina (Catalan vegetable stew)

Peach, rhubarb and jasmine
 Chocolate and parsley
 Petit fours

All guests selecting the same menu

Price of the menu 94.00

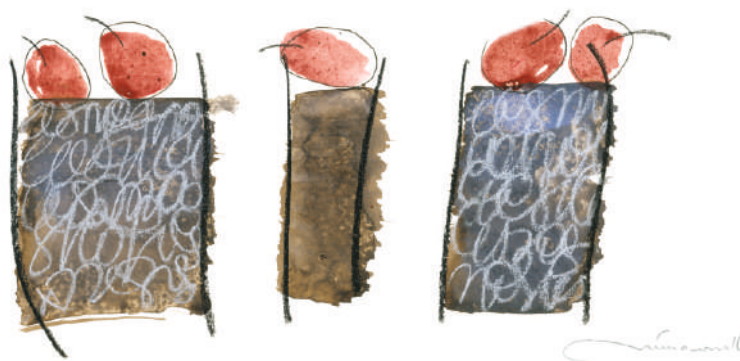
Wine pairing 45.00

A la Carte...

- Farm egg and smoked eel	37.00
- Eggplant, peanut and coriander	34.00
- Seasonal tomatoes, elderflower and burrata ice cream	30.00
- Market fish and carrot	38.00
- Free-range chicken with samfaina (Catalan vegetable stew)	38.00
- Traditional casserole noodles with pork ribs	36.00

Dessert menu...

- Peach, rhubarb and jasmine	15.00
- Apple tatin and vanilla ice cream	15.00
- Chocolate coulant with ice cream of the day	15.00
- Chocolate and parsley	15.00
"Xuixo" with Mallorcan sobrasada and yogurt ice cream	12.00



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Selection of artisan breads

House-made butter with lemon

and confit garlic

Squid, cauliflower and red berry vinaigrette

Seasonal tomatoes, elderflower and burrata ice cream

Free-range egg and smoked eel

River trout, yogurt and cucumber

Eggplant, peanut and coriander

Market fish and carrot

Traditional casserole noodles with pork ribs

Chicken with samfaina (Catalan vegetable stew)

«Xuixo» with sobrasada and anise

Peach, rhubarb and jasmine

Chocolate and parsley

Petit fours

All guests selecting the same menu

Price of the menu 118,00

Wine pairing 55,00