



A walk through Montseny

Piquillo pepper gougère with Mahón
cheese and anchovy from L'Escala
Razor ray tartlet with pickled mushrooms
Razor ray consommé with puff pastry

Selection of artisan breads
Homemade lemon butter with confit garlic

Blanes langoustine, potato and picada
Free-range egg from Arbúcies,
seasonal mushroom stew and black «butifarra»
Fennel and Iberian ham
Fish of the day, beurre blanc and leek
Rissoni pasta and onion
«À la royale» hare, pumpkin and hazelnut

Citrus, dried figs, beetroot and mató cheese
Baked apple and «carquinyolis»
Petit fours

All guests selecting the same menu

Price of the menu 94.00

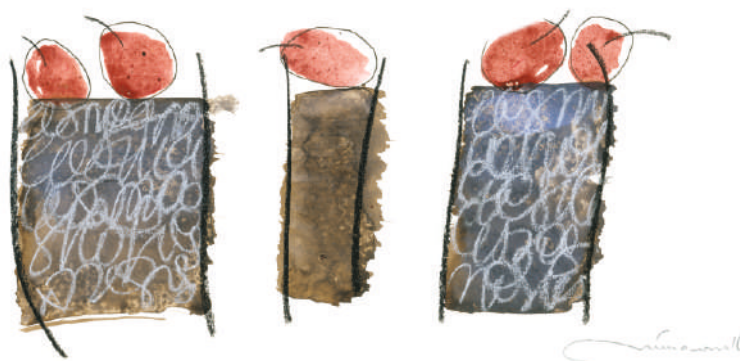
Wine pairing 45.00

A la Carte...

- Farm egg, seasonal mushroom stew and black «butifarra»	35.00
- Fennel and Iberian ham	30.00
- Hake «suquet» with carrot	35.00
- Fish of the day, beurre blanc and leek	38.00
- Rissoni pasta, pig's trotters and onion	38.00
- «À la royale» hare, pumpkin and hazelnut	36.00

Dessert menu...

- Citrus, dried figs, beetroot and mató cheese	15.00
- Chocolate coulant with ice cream of the day	15.00
- Baked apple and «carquinyolis»	15.00
“Xuixo” with Mallorcan sobrasada and yogurt ice cream	12.00



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Blanes langoustine, potato and picada
Free-range egg from Arbúcies,
seasonal mushroom stew and black «butifarra»
Fennel and Iberian ham
Fish of the day, beurre blanc and leek
Risotti pasta and onion
Hake «suquet» with carrot
Cabbage parcel and escudella broth
À la royale hare, pumpkin and hazelnut

Xuixo pastry with sobrassada and anise
Citrus, dried figs, beetroot and mató cheese
Baked apple and «carquinyolis»

All guests selecting the same menu

Price of the menu 118,00

Wine pairing 55,00