

**STARTERS**

Creamy Hokkaido pumpkin soup with sobrada and honney

14 €

Barberie duck breast with mixed salad, quince jam and nuts

14 €

Beetroot carpaccio with crispy Picandou cheese and pears

14 €

Lobster soup with Armagnac

15 €

Our House Beef Tartar with "Oli de Santanyi"

16 €

Grilled scallops and langostines with jerusalem artichoke , porcini mushrooms and spinach sponge cake

18 €

Sautéed Foiegras with chestnutcreme and almond foam

19 €

**VEGETARIAN**

Tagliatelle with wild mushrooms and truffle flavour

18 €

Falaffel with jogurt sauce, cucumber salad and green apple

18 €

This prices include VAT

We advise you if you have some type of food allergy consult with our staff

**MAIN COURSES**

Seafood risotto with Clams

25 €

Seabass fillet with salsifí, kale and saffron foam

26 €

Grilled turbot with carrot puree, spinach and white wine sauce

28€

St. Pierre fillet with lemon beurre blanc, seasonal vegetables and potato puree

30 €

Venison stew with red cabagge and bread dumplings

26 €

Lamb chops with herbs crust, artichokes ragout and tarragon croquettes

29 €

Beef Tenderloin with creamy cabagge, sweet potato puree and Madeira sauce

32 €

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