

GOURMET MENU

(Should be served to whole table)

MINT CONSOMMÉ

MARINATED MUSSELS with lime and coriander

SALMON ROYAL, ponzu sauce and its caviar

WALDORF MACARON

GILLARDEAU OYSTER nº2 and Margarita lemon
Memòria 2016 – Celler Descregut – D.O. Corpinnat

THE QUAIL

Quail rillete and cereal crust

Egg "mollet" and salmorejo

Lacquered thigh

American IPA – Hopsters Brewery - Besalú

DUCK FOIE GRAS, crunchy sweet bread and corn textures
Haart Goldtropfchen Kabinett 2019 – Reinholt Haart – V.D.P. Mosel – Saar – Ruwer

HOME MADE STEWED MEAT TERRINE, pine nut vinaigrette and pickles
Dos Terras Blanc 2020 – Celler Dos Terras – D.O. Montsant

HAKE KOKOTXA, olive oil emulsion, white beans cream and black garlic caviar
Valtea 2022 – Adegas Valtea – D.O. Rias Baixas

GALICIAN BEEF CANNELLONNI, steak tartar, potato chip, anchovy emulsion and mustard
La Xara 2022 – Bodegas y Viñedos Ponce – D.O. Manchuela

SEA AND MOUNTAIN, *truffled meatballs, parmentier, squid and green pea sphere*
Chocolate – Bodegas Orben – D.O. CA Rioja

TRIBUTE TO MASSANA'S DUCK MAGRET (1986), grilled. Herbal oil and pear with rosemary
Can Noves Negre 2018 – Celler Eccocivi – Sant Martí Vell

OXTAIL, sweet onion sauce, chlorophyll and black olive
Alto Siós 2021 – Celler Costers del Sió – D.O. Costers del Segre

REINETE APPLE. Vanilla and nuts
Massana Calvados Sour

CHOCOLATE BEAN TO BAR
Garnatxa Solera 1931 – Celler Cooperativa d'Espolla – D.O. Empordà

Passion fruit bonbon
Chocolate bonbon

Menu: 155.00€ p/p
Pairing wine: 80.00€ p/p

GILLARDEAU OYSTERS nº2 (6 units) *with Margarita lemon* 39.75€

NORWEGIAN SALMON, semi cured, *crème fraîche and it's caviar* 29.75€

RED TUNA TARTAR, *kalamansi and sriracha* 32.75€

DUCK FOIE GRAS "micuit", *corn textures, mango ice cream and spices* 35.50€

AJOBLANCO, *smoked sardine, grapes, almond cream and black olive* 29.75€

"PULARDA" (fowl) CANNELLONI, *shrimp and sweet onion cream* 35.75€

RABBIT SHOULDER, cooked with pickles *and seasonal mushrooms* 32.75€

RED PRAWNS CREAMY RICE *and squid tartar* 39.75€

SEA AND MOUNTAIN, *truffled meatballs, parmentier, squid* 35.75€

TRIBUTE TO MASSANA'S DUCK MAGRET (1986), *grilled. Herbal oil and pear with rosemary* 32.50€

AGED BEEF TENDERLOIN (40 days), *in tagliatta* 39.75€

GOAT SHOULDER *lacquered, sherry emulsion and mediterranean flavours* 39.75€

GALICIAN BEEF STEAK TARTAR, *potato chip, anchovy emulsion and mustard* 35.75€

PIGEON, *shallots and plum hoisin sauce* 42.75€

HAKE, *potato, olive oil and thyme perfume* 34.75€

THAI WILD SEA BASS, *green curry, coconut milk and vegetables* 39.75€

LOBSTER, *its broth, parmentier and mushrooms* 52.75€

SEA CUCUMBER AND HAKE "KOKOTXAS", *olive oil emulsion (pil pil)* 52.75€

Artisan bread and appetizers 4.90€

Please note us if you have allergies or intolerances. We can offer other options to choose.

10% VAT included

Times for gourmet menu: 13:00h to 14:00h and 20:00h to 21:00h