

## GOURMET TASTING MENU

*Spirals with Aragon olive and Cecina salted meat*

*La Mancha fried codfish flower with ratatouille powder*

*Mini beef tartare with scallop*

*Sea urchin au gratin with celery and walnuts*

*Slice of hare with spice bread*

*Truffled Puigpedrós cheese fritter*

*Pig trotter roll with turnip*



*Pumpkin salad with smoked mackerel and sweet-and-sour citrus dressing*

*Warm squid cannelloni with mushrooms and foie-gras*

*Sea bream with pomegranate, au jus and minced red cabbage*

*Venison loin with chocolate and chestnuts*



*Artisan and farmhouse cheeses cart selected by Toni Gereç*



*Almond cream with citrus*

*Dark chocolate with spices, chestnut cream and quince ice cream*



*Petit-fours*

*95'00*

*This menu will only be served to the entire table*

*Optional, wine pairings, water and coffee (additional)*

*30,00*

*Service for this menu lasts at least two hours and 30 minutes, so dishes will be served up until half an hour before the kitchen closes.*

*In compliance with UE, please ask the maître for a list of allergens.*