

GOURMET TASTING MENU

Crispy seaweed

Anchovy biscuit with fresh anchovy brandade

Apple, cucumber, and oyster leaf gummy

Calçotada (roasted green onion) bonbon

Codfish and Santa Pau bean salad

Black rice pastry

Pig trotter roll with crab



Asparagus with fried-egg mayonnaise and cooked Iberian ham

Fava beans and peas, razor clams, and green mint sauce

Coastal hake with celery root emulsion, smoked goat cheese, and black garlic

Two versions of meatballs with cuttlefish



Artisan and farmhouse cheeses cart selected by Toni Gereç

Lime kefir, yoghurt curd, and berry infusion

Chocolate, mushrooms, and licorice



Petit-fours

85'00

This menu will only be served to the entire table

Optional, wine pairings, water and coffee (additional)

25,00

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.