

Menu

Starters

Guillardeau Nr.2 oyster, black bread with cheddar, vinegar of red wine with shallots (3,80 € extra/oyster)

Red shrimps carpaccio from Roses 26

Shrimps "al ajillo"(garlic) 23

Squid salad, crunchy wasabi, fresh herbs, cherry tomato, avocado and pine nuts 19

3 roasted scallops with carpaccio of mango and Iberian ham 19

Pan-fried duck foie gras, duck reduction, slice of caramelized celery 21

Beef carpaccio with olive oil, pine nuts, parmesan and rucola 17

Beef broth with a poached egg and bread chip 16

Fish soup with a rouille garlic sauce and bread chip 20

Fish and Shellfish

Whole region lobster shelled, mango, chilly, celery branch, coriander and lemon caviar (cold dish) 36

Hake fillet, green asparagus and potato 26

Grilled sole with butter, boiled potatoes 35

Sea bass in salt crust, olive oil and boiled potatoes (2 persons) 80

Whole crayfish from the region grilled (price of the day)

Whole saint peter fish grilled with green asparagus (2 persons) 78

Zarzuela 34

Paella 26

"Mariscada" sea food from the region 95
(please order one day before)



Meats

Steak tartare with truffle, quail egg and fruit capers 33

Gordon bleu with cheddar and homemade French fries 19

Rib steak "Girona" (300 gr) with grilled onions 42

Slow cooking lamb shank, red wine and shallots sauce, mashed potatoes 32

Duck variation: crispy thigh, rosé duck breast, caramelized liver, vegetables 42

Beef tenderloin with herbs crust, marrowbone, Port wine sauce 36

Tournedos Rossini : beef tenderloin with foie gras and truffle 38

Cheese

Manchego, fresh goat cheese, Munster 14

Dessert

Goat cheese ice cream, in rum marinated warm pineapple and sesame chip 16

Strawberry soup and vanilla ice cream glace, kind of nougat and coral 14

"Rum baba" with red fruits and vanilla sauce 15

Vanilla parfait, sorbet, raspberry meringue, chocolate almonds 16

Kataifi, chocolate mousse, orange and Cointreau 14

Homemade sorbet: raspberry, mint, lemon, mango 6

All the prices in euro included 10% taxes