

TO GET STARTED

- Cold soup of lightly smoked white asparagus, greens, truffle 3 **22,00**
- Poached egg, leeks, brandade of salt cod and chanterelles 3 **19,00**
- Salad with Maresme tomatoes, blueberries and mint sorbet 7 **17,00**
- Lobster carpaccio, coral vinaigrette and coriander 6 **48,00**
- Pickled mackerel salad, cherries, baby almonds and vegetables 1 2 **17,00**
- Linguini, truffled pecorino carbonara, scallops and cured egg yolk 3 4 5 9 **23,00**
- Terrine of foie gras, eel, date jam and brioche bread 2 5 **25,00**
- Veal tartare à la façon de Lluís 1 7 11 **38,00**

RICE

- Creamy rice with Mediterranean red lobster 6 **55,00**

FROM THE SEA

- Confit cod snout and cod tripe, black sausage and banana chickpeas 1 **34,00**
- Sea bass from the coast with green shoots in its juice 1 **29,00**
- Grouper suquet with clams and prawns from Blanes 1 4 6 **34,00**
- Monkfish in the oven, potatoes, tomato and thyme 1 **32,00**
- Sole a la *Meunière* 1 3 5 **31,00**
- Red snapper, hummus, pickles, tzaziki with mint 1 2 3 5 **29,00**

1 Fish | 2 Nuts | 3 Dairy | 4 Mollusks | 5 Cereals with gluten | 6 Crustaceans
7 Eggs | 8 Peanuts | 9 Soy | 10 Celery | 11 Mustard | 12 Sesame | 13 Lupine | 14 Sulphites

THE MEATS

Shoulder of boneless milk lamb, rosemary scent
cauliflower and juniper sauce 3 **33,00**

Fillet of veal from Girona with Bearnaise sauce, *pont neuf* potatoes 3 5 **28,00**

Crispy suckling pig leg, pineapple chutney and lemongrass 3 **32,00**

Truffled peasant chicken cannelloni 3 5 7 **25,00**

Jarret of veal roasted in low temperature
glazed shallots and potatoes, min. 2 pers. 3 **70,00**

*Bread and butter service **3,65**

DESSERTS

Creamy homemade cheesecake, fig jam 2 3 5 7 **12,00**

Key lime pie with raspberry sorbet and meringue 2 3 5 7 **15,00**

Crêpes *Suzette* 2 3 5 7 **21,00**

Maresme strawberries with pepper and Grand Marnier perfume 3 **18,00**

Chocolate mousse and creamy crunchy hazelnut praline 2 3 5 7 **14,00**

Baba rum, bourbon vanilla Chantilly 3 5 7 **16,00**

Plate of refined cheeses with their accompaniments 2 3 5 7 **22,00**

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VAT included