

Chef's appetizer Welcome champagne glass

Starters

Cream of vegetables with croutons and pumpkin seeds
Broken pages eggs with straw potatoes, garlic and bacon
Tempered sweet potato, goat cheese and pomegranate vinaigrette salad
Shitakes and vegetable wok with sweet potato flakes

Seconds

Grilled entrecote with paris coffee sauce and neuf potato (suppl. +3€)

Skrey cod with pea cream and false coral

Melow rice with sea bass and artichokes from Prat

Stewed meatballs with sanfaina

Dry or soupy rice with lobster (supp + € 12.5)

Desserts

Our coca of Llavaneres
Rice foam with milk and cinnamon air
Fruit salad
Artisan yogurts

29.90€

Bread, water and glass of wine incl.