

March

13 to 15

Our products are ecological and seasonal



Bite

- Kid Goat, Winter Truffle Croquette (lun.) 6,5
Tartlet, Wild Mushrooms, Horseradish (2un.) 19
Cuban Sandwich with Wild Boar Rib (4un.) 16
Turnover with Kid Goat Ragout, Payoya Goat Cream (lun.) 9
Penedès Rooster *BULL*, Winter Truffle 16
Tossal Gros Micuit, Ring-shaped Bread and Honeycomb Honey 29
Local Black Angus Lacon, Sweet and Sour Mustard 20
Sugar Snap Pea Pods, Wild Garlic Mojo 20

Cold

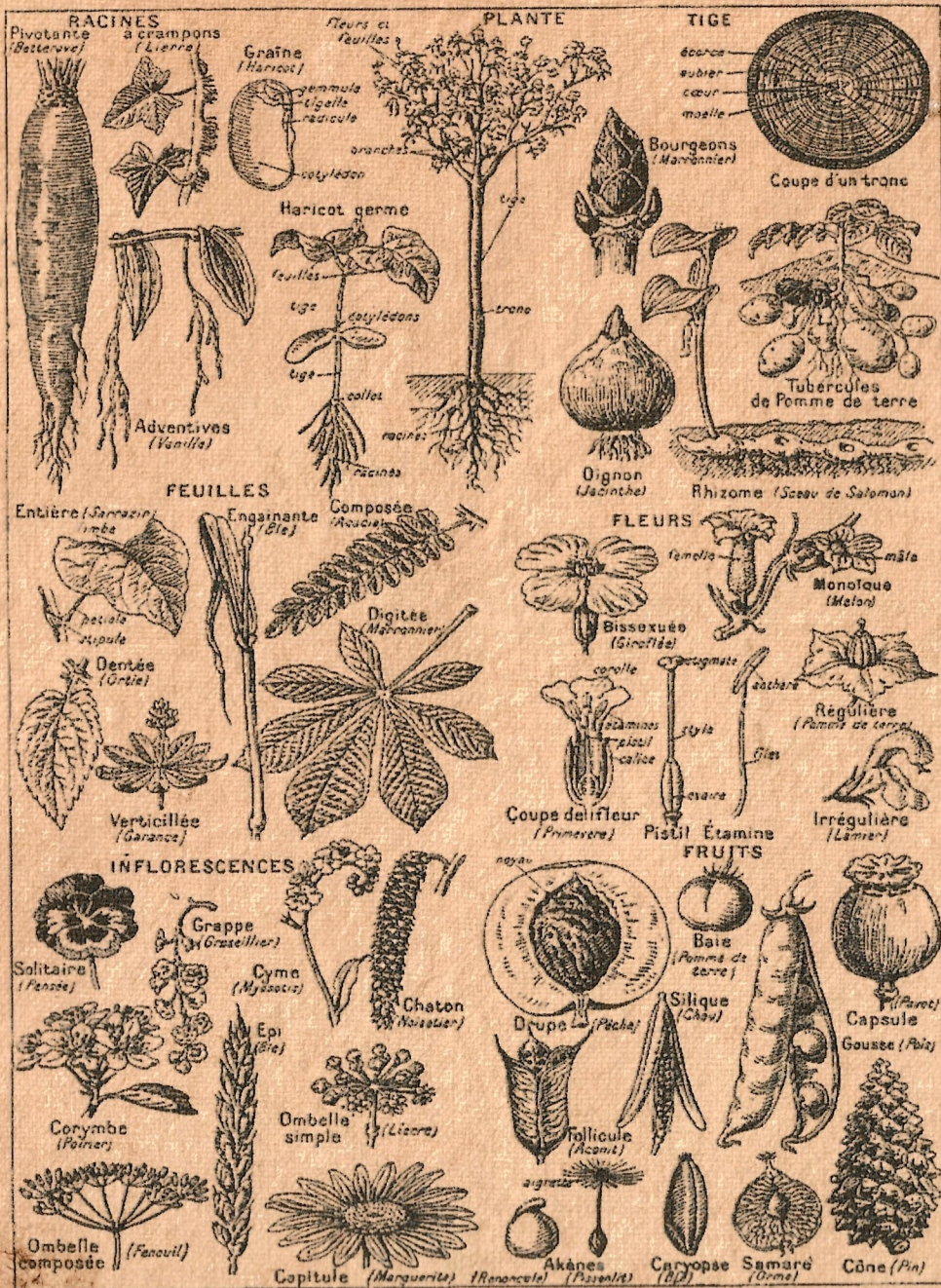
- Tarragona Sea Bream, Persimmon Mojo, Mandarin 24
Wild Tuna Belly with Piparra Pepper Mayonnaise 26
Black Angus Beef Tenderloin Tartar, Mushrooms and Foie 35

Temperature

- Baby Fava Beans, Peas, Wild Boar Black *Botifarra*, Winter Truffle 26
Grouper *Suquet*, Mushrooms, Artichoke 34
Valls Artichokes, Tou del Mujal Cheese, Cured Pork Belly 24
Fallow Deer Leg Plin Ravioli with Pepper Sauce 32
Ganxet White Beans, Foal Cheek, *Calçots* 32
Ebro Delta's Duck Sequence 33

Grilled

- Wild Sea Bream 100g/10
Black Angus Beef "Presa" with Carob Mole 36
Roe Deer Loin and Winter Truffle 32
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- Sourdough Bread 3,5
Truffled Payoya's Goat Butter with Sourdough Bread 12



13:00
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 20:30

SPRING CONSOMME

BREAD RING, TRUFFLED BUTTER

LOCAL BLACK ANGUS LACON

PENEDÈS ROOSTER BULL

DUMPLING

TARTLET, MUSHROOMS, HORSERADISH

CUBAN SANDWICH WITH WILD BOAR

WILD SEA BREAM, PERSIMMON MOJO, MANDARIN

PEAS, WILD GARLIC

CROQUETTE

GANXET BEANS

FALLOW DEAR LEG PLIN RAVIOLI

RED MULLET

ROE DEER LOIN

CHERRIES AND ALMOND BLOSSOM SORBET

HAZELNUT, CHESTNUT

PETIT FOUR

90€

Cheese Menu



Garnish

Bread, Fruit, Honey from Flors del Brugent 6,9

Soft

Làctica Zaatar - Form. Pinullet BARCELONA - BARCELONA Past. Cow's Milk 8,5
21 Maturation Days

Sotabosc - La Segalla L'ALBIOL - TARRAGONA Past. Goat's Milk 7,6
25 Maturation Days

Semi-Ripened

Xiroi - La Xiquella LA VALL D'EN BAS - GIRONA Raw Cow's Milk 7,5
2 a 3 Maturation Months

Soma - La Balda GRANOLLERS DE ROCACORBA - GIRONA Raw Cow's Milk 7,5
4 Maturation Months

Ripened

El Ferrer - Cal Músic EL MUJAL - BARCELONA Raw Cow's Milk 8
4 Maturation Months

Miner - Formatgeria Espinelves ESPINELVES - GIRONA Raw Goat's Milk 9
6 Maturation Months

L'Orc - Form. Vall de Meranges MERANGES - GIRONA Raw Sheep's Milk 9,7
8 Maturation Months

Blue

Glauc - Formatgeria Xauxa LES PRESES - GIRONA Raw Cow's Milk 8
3 Maturation Months

Desserts

- Warm Brioche, Chestnut, Baked Milk Ice Cream 12
Apples from La Guàrdia Sorbet, Pet Nat 9
Cherries in Wine, Almond Blossom Sorbet, Pet Nat 9
Classic Flan, Caramelized Pine Nuts 11
Pacari 70% Chocolate and Hazelnut Coulant, Vanilla Ice Cream 16
Pacari 85% Chocolate Mousse, Hazelnut, Salted Caramel 14

Mini Irish Coffee 7

Irish Coffee 10



Final Touch

Liquors made by *Manel from Rojals*, the origin of their products is from small private productions or collected each season from the forests of *Conca de Barberà*. The elaboration consists of maceration in alcohol and then mix with syrup. Liquors very characteristic for their local aromas, low alcohol and sweet and fresh touch.

Green Walnuts and Herbs 4,5

Pennyroyal and Lemon 4,5

Thyme and Lemon 4,5

Sloe Berries 4,5

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Orujo 4,5

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Martin Miller's 10

Monkey 47 10

Knocando 12 y.o. 10

Macallan 12 y.o. 10

Green or Yellow Chartreuse 6

Fernet-Branca 5

