

Starters

**Classic Girona beef tartare, cured egg Yolk,
and Maxim's potatoes – €24**

*Hand-cut Girona beef, delicately seasoned to order,
served with cured egg yolk and crisp Maxim's potatoes.*

Spring vegetable and herb salad, apple, lime and cucumber vinaigrette – €17

*A composition of seasonal vegetables, pickled artichoke, snow peas,
green beans, and beetroot, set on a bed of mixed leaves.*

Warm leek cannelloni, langoustine, and el Set cheese – €25

A refined interpretation of a house classic.

Cured corvina, citrus seaweed dressing, and cashews – €22

*Locally sourced corvina, gently cured, accompanied
by a seaweed "ceviche," nuts, and red onion.*

**Garden vegetables cooked *al dente*, roasted cauliflower purée,
fresh herb essence, and aged cheese – €19.90**

*A delicate medley of cauliflower, romanesco, green asparagus, baby courgette, and radish,
complemented by roasted cauliflower notes and fresh herbs.*

**Wild rabbit in sage escabeche, fresh oyster,
and mustard textures – €22**

Pickled wild rabbit, baby carrot, a live oyster, and nuanced expressions of mustard.

Flame-grilled Bonito, calçot Textures, and house dashi – €20

Bonito kissed by the flame, layered with subtle smoky vegetal notes and the depth of our house dashi.

Our interpretation of the classic "Pepito" with Roast Beef – €23

*A contemporary take on the traditional Pepito, featuring house-made roast beef,
smoked green pepper, and a silky roasted garlic emulsion.*

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt.

From the Sea

Wild sole, bone Velouté, and white asparagus – €36

Skin-seared wild sole, served with a velouté crafted from its own bones and delicate white asparagus textures.

Slow-Cooked sea bass, nettle sauce, potato mille-feuille, and spinach – €29

Tender sea bass, gently cooked at low temperature, with a refined nettle sauce, crisp potato layers, and fresh spinach.

Sea Cucumbers from Cap de Creus, sobrassada, and ganxet Beans – €42

Lightly seared sea cucumbers, paired with sautéed ganxet beans and subtly warmed sobrassada.

From Sea to Table – S/M

Daily selection of fish sourced from our local market.

From Our Pastures

Carnaroli Rice “mar i muntanya”, Slow-Cooked Chicken Wings, Red Prawn, and Coral Emulsion – €28

A deeply flavoured rice dish marrying land and sea, combining tender chicken, red prawn, and its intensely aromatic coral.

Beef sirloin, glazed endives, béarnaise sauce, roasted potato foam, and Espelette pepper – €32

Perfectly cooked sirloin accompanied by lacquered endives, classic Béarnaise, airy roasted potato, and a subtle touch of Espelette.

Roast duck ravioli, baked apple compote, and celery – €26

Delicate pasta filled with roast duck, balanced by the sweetness of apple and the freshness of celery.

A Journey Through Pork – €27

A curated selection of pork preparations: crisp pork belly, seared white and black sausages, paprika-cured loin, and braised shoulder, served with traditional tomato bread.

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt.

The Sweet World

Lemon cream, refreshing and balsamic

Lemon presented in a variety of textures, with nut crumble, celery granita, and a subtle effervescence.

Apricot and violet

Apricot tatin with gentle thyme notes and a delicate violet cocktail.

Chocolate selection

Dominican Republic 80% as a refined mousse with cocoa nibs

Ecuador 66% brownie with praline and toffee

Madagascar 64% with lightly whipped crème anglaise and red fruit textures

Peru 70% classic truffle coated in cocoa with olive oil pearls

Almond blossom

Almond sponge, lychee, raspberry, and creamy almond ice cream.

Traditional flan with cream

A classic flan made with sheep's milk from Mas Cruïlles, finished with a light sugar cloud.

Desserts: €12

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt.