

## **Tasting menu**

*Our kitchen wants to be friendly, we try to make dishes with soul that through it we sense landscapes, current experiences and memories of the past.  
(This menu will be served for a full table)*

### **Our version of “Ajoblanco” , pineapple and basil granita**

*A well-known dish but with a cold, acidic and aromatic touch*

### **Tomato taten, potato ratte and herbs from here**

*Lightly escalivada, candied potato with thyme*

### **Seaweed-cured and olive oil tuna steak**

*A different way of eating tuna*

### **Our mini panochas of foie-gras, crunchy nuts and muscat**

*An original way to try foie gras*

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### **Confit cod, served with its pil pil and spinach jelly**

*Confit with olive oil from Fontclara, cooked at low temperature*

### **Our version of Ossobuco with Duroc Porc**

*With apple and vanilla pure and his chutney*

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### **Orange and carrot milkshake, pistachio and passion fruit cream**

*Orange textures, carrot and pistachio granita*

### **White chocolate, cinnamon and aniseed**

*Chocolate flower crunch with spice and flower aromas*

**Price per person : 88€**