

Tasting Menu

The menus will be served for all table

Our Waldorf salad with crab, apple, celery and caviar

A seafood version of the classic salad

White prawn tartare with bouillabaisse, saffron and sea fennel emulsion

Seasoned white prawn, served with broth from its heads

Soft potato cream with cheese, quail egg, foie gras and mushrooms

*Creamy emulsified parmentier with artisan cheese,
poached egg and notes of land*

Local lobster with tortellini, summer truffle and butter from his coral

Home-made with the lacquered butter and truffle aroma

Loin of monkfish with shredded cabbage and potato and vinaigrette cut roast and herbs

Lightly roasted with garlic oil and minced garlic

Stuffed guinea fowl thigh, cooked at low temperature with sweet potato and plums

*Served with its juice and accompanied by sweet potato cream,
candied plum and ginger ice cream*

Mas Cases fresh cheese with autumn citrus and sugar cloud

Working closely with our producers

Our chocolate and hazelnut mushrooms

With a soft crumble with nuts and chestnut chips

Price per person: €94