



To share

Toasted <i>coca</i> bread with tomato	7,00€
Fresh Steamed Mussels	12,50€
Assortment of homemade croquettes	18,00€
Anchovy fillets (8 pieces) with <i>coca</i> bread and tomato .  Xefs amb cor. plats amb causa	23,00€
Traditional battered coastal squid	20,00€
Tuna <i>tataki</i> with ponzu sauce, served on a bed of Figueres onion confit with redcurrant, sesame, ginger and wasabi pearls	28,00€
Plate of 100% acorn-fed Ibérico ham (100 g) served with <i>pa de vidre</i> bread and tomato	30,00€
Glazed scallops with foie gras and grated truffle, scented with thyme, served on toast and apple purée	40,00€
“Gillardeau” oysters No.2 (4 pieces), 30 g of Osetra caviar and lemon	165,00€

Starters / Entrées

Tomato <i>bomba</i> filled with burrata, finished with pistachio vinaigrette and basil sorbet	20,00€
House salad with crudités, toasted walnut vinaigrette, avocado and salmon	22,00€
Homemade <i>mi-cuit</i> terrine with glazed apple and a selection of garden jams	22,00€
Creamy truffled potato <i>parmentier</i> with sautéed porcini mushrooms and poached egg	27,00€
Fish soup in <i>bouillabaisse</i> style	30,00€
Grilled octopus with potato <i>parmentier</i> , smooth red pepper foam and a touch of egg yolk emulsion	32,00€
Red tuna tartare, toasted brioche and black truffle butter	33,00€
Red prawn carpaccio with olive oil and <i>Pimentón de la Vera</i>	39,00€
Our delicate lobster salad with red fruit purée, avocado mayonnaise and mango coul	69,00€
Steak <i>Tàrtar</i> clàssic de Wagyu (150 g)	75,00€

For each dish identified with this logo, we donate €2 to the free services provided by the Oncolliga Girona Foundation to people with cancer and their families.





Fresh Pasta and Rice Dishes

Creamy rice with seasonal mushrooms	18,00€/P.P
Charcoal-grilled dry rice with Ibérico pork <i>pluma</i> and black trumpet mushrooms	29,00€/P.P
“Senyoret” rice (traditional peeled seafood rice)”	30,00€/P.P
Dry rice with <i>sea cucumbers</i> and <i>alloli</i>	40,00€/P.P
Brothy rice with lobster	45,00€/P.P
Tagliatelle with morel mushroom and foie gras cream	18,00€
Rigatoni stuffed with oxtail, topped with Norway lobster	30,00€

Rice dishes — minimum 2 people

Fish

Sea bream with rosemary potatoes and sea urchin béchamel	30,00
Cod with honey, raisins and toasted pine nuts, scented with fennel	31,00€
Sea bass on a bed of fennel with thyme cream and cockles	35,00€
Monkfish and clam suquet in fishermen’s style	40,00€
Grilled sole on our charcoal grill	50,00€
Blue lobster sautéed with potatoes, fried eggs, confit onion and Padrón peppers	69,00€

Meats

Slow-cooked duck leg confit with prunes and creamy sweet potato purée	29,00€
Milk-fed lamb chops with oven-roasted seasonal vegetables and golden fried potatoes	35,00€
Prime rib-eye (Cube Roll) steak (300 g)	35,00€
Grilled beef tenderloin with mushroom sauce, foie gras and apple purée	40,00€
Beef Chateaubriand served with oven-roasted vegetables and Béarnaise sauce (minimum 2 people)	42,00€/P.P
Wagyu beef loin (100 g) served on hot salt stone.....	60,00€
Aged beef <i>chuletón</i> (1 kg)	120,00€