



“Festive Menu”

Kir royal

Snacks and Small Tapas:

Soup of cod and beans “peron”

Candied peanuts with mustard

Red vermouth pastille with olive aroma

Cauliflower cream cornet with sardine roe

Bread with tomato and cured jam

Tuna “crespell” pastries with baby vegetables



Apple and leeks soup with edible crab

Foie-gras pasta with mushrooms, artichokes and tartuffo oil

Roasted sea bass with fennel

Duck cooked in a low temperature with capers and anchovy



**Handcrafted Spanish cheeses and European *fermiers* aged to perfection at the queseria Xavier de Toulouse
and selected by Artur Sagues**



Pumpkin pie with mascarpone and citrus fruits

Chocolate ingot with after eight mint mousse

Glass of Muscat wines (Marti-Fabra Masia Carreras) D.O. Emporda



89,00€(8% VAT included)

**This menus is only available for complet tables
and is not available from 15h or 22h**
