

Tasting Menu*

“Normandy special” Poget oyster with green tomato gazpacho, jalapeños, cilantro, and lime

Crispy cod brandade croquette with honey aioli and Moorish lemon zest

Marinated partridge salad with endive, Santa Pau beans and orange-honey vinaigrette

Mountain-style rice with wild mushrooms and duck

Cod with Iberian cured meat cream

Ssam of “Can Company black pig” suckling pig, sweet and sour sauce

Mini smoked croissant

55€

(drinks not included)

Wine pairing option +20/person

VAT included

*Full table menu

10% terrace surcharge

Our steak tartar

Aged beef steak tartar

28

Toppings

Fried quail egg

2

Oscietra caviar served by the spoon

11

Fried quail egg with caviar

13

Smoked eel cubes

3

French oyster

4

Café de Paris butter

3

Seasonal dishes to share

🍷	Cod gilda with red onion and sweet chilli	3,5/u
🍷	“Normandy special” poget oyster, mexican Bloody Mary and “pico de gallo” sauce	5/u
	“Normandy special” poget oyster with green tomato gazpacho, jalapeño, cilantro, and lime	5/u
	Croissant brioche, truffled butter and “000” Perelló anchovy	6/u
	Hand-cut iberian ham of “Guijuelo”	25
🌱	Ripened cheeses of the month	12/20
🌱 🍷	Hummus from “l’Alta Anoia” served with vegetables	9
	Crispy salt cod brandada bomb, honey alioli and moroccan lemon zest	4/u
	Free-range chicken and iberian ham croquettes	2,4/u
	Black squid croquettes	2,6/u
🍷	Ssam of “Can Company black pig” suckling pig, sweet and sour sauce	9,5/u
	Marinated partridge salad with endive, Santa Pau beans and orange-honey vinaigrette	19
	Russian salad roll with a spicy touch	14
🍷	Porcini mushrooms with aubergine purée and black garlic, pine nut vinaigrette and Iberian pork belly	24
	Noodle casserole with “Cal Rovira pork ribs and smoked eel	19,5
	Caesar salad	15
	The authentic fresh pasta carbonara	16
	XL cannelloni of “rostit” with foie sauce and seasonal mushrooms	20

10% terrace surcharge

As part of our commitment to sustainability, if you can't finish your dish, we'll pack it for you to take away.

🔥 Grilled

🍷 Coeliacs

🌱 Vegetarian

🌱 Dish available in vegan option

🌱 Vegan

For information about allergens and intolerances, please ask your server.

Main courses

- 🍷 Seafood rice with red prawn and ñora pepper
(min. 2 pers.) 22/Pers.
- 🍷 Steamed hake with lemon pilpil, parsley
and sweet piparra juice 22
- 🍷 “Cabrito embarrado” (canarian-style baby
goat meat stew) as in the “Drolma” 29
- 🍷 Veal shank at low temperature with parmentier
and proximity vegetables
(recommended 2 pers.) 55 per serving

From our grill

- 🔥🍷 Roast fish of the day on a bed of oven-baked
potato, onion and tomato s/m
- 🔥 Whole fish to share with “Lourdes water” s/m
- Cod with Iberian cured meat cream,
Santa Pau beans and cod tripe 28
- 🔥 Grilled iberian pork “secreto”, sweet potato
hummus, peppers 24
- 🔥 Aged beef steak with parmentier and Café de Paris
sauce 29
- 🔥🍷 Friesian t-bone steak 70/kg

Desserts

- 🍷 Smoked croissant 8
- 🍷 Spicy chocolate with olive oil and sea salt 8
- 🍷 Hazelnut coulant 10
- 🍷 Gorgonzola cheesecake with apple ice cream
and pistachio dust 8
- 🍷 Chocolate truffles 4,5
- 🍷 White chocolate truffles 4,5
- 🍷 Cardedeu carquinyolis 4,5

- 🍷 Cristal bread with hanging vine tomato 3
- 🍷 Gluten-free bread 3
- 🍷 Bread and EVOO service 3,5

Lunch menu

Appetizer

Daily snack

Starters

Mixed green leaf salad

Curry tabbouleh

Legume of the day

Soup of the day

Main courses

Authentic pasta carbonara

XL “rostit” cannelloni with foie sauce

Roast fish of the day with garlic oil

Steamed hake with lemon pilpil

“Cabrito embarrado” (canarian-style baby goat meat stew) as in the “Drolma”

Grilled iberian pork “secreto”, sweet potato hummus, peppers

Aged beef steak tartar

Aged beef steak with Café de Paris sauce

Dessert

Fruit salad

Ice cream

Dessert of the day

Drink

Wine or beer (1 per person)

Water, coffee and bread included

**Choose one dish from each section.
(Available from monday to friday, except public holidays)*

38€