

STARTERS

Assortment of homemade vegetarian croquettes	12 €
Mas Falgarona egg cooked at low temperature with truffled potato foam and bouquet of peas with thyme	12 €
Velouté of poultry with Portobello mushrooms and toasted corn.....	16 €
Celery cream with duck ham and nuts.....	14 €
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Beetroot carpaccio with sunflower seeds and tender lettuce	12 €
Assortment of artisan cheeses from Catalonia paired with quince jelly and caramelised walnuts ...	19,50 €
Grilled vegetables	13 €
Plate of Iberian shoulder ham	18 €
Catalan Coca bread with tomato and extra Virgen olive oil	5 €

RICE

Empordà fish rice with prawns from the coast (min. 2 pers.)	24 €
Asparagus and mushrooms risotto (min. 2 pers.).....	19 €

MAIN COURSES

Longline hake with peas cream, asparagus and mint oil	23 €
Salmon with cauliflower cream, curry, prawns and crispy flax and chia	25 €
Grilled octopus with parmentier de la Vera pepper and garlic chips.....	25 €
Girona beef fillet with truffle, potato parmentier and glazed baby onions	29 €
Jowl of pork two times cooked with Pak Choi and nuts vinagrette.....	23 €
Roast beef marinated with rosemary oil, tartar sauce and baked potato	22 €

DESSERTS

Chocolate coulant made with <i>Chocolat d'origine unique Saint Domingue</i> with Madagascar vanilla ice cream.....	8 €
Green apple soup with celery and lime	8 €
"Recuit de drap" sheep's cheese from "Mas Marcè" farm with honey crystals and red berries.....	9 €
Sorbets and ice cream.....	8 €
Citrus taboulé with tangerine sorbet	8 €
The daily creation of our chef	8 €