

APPETISER

Llonguet bread	G
Es Trenc salt with olive paste	
<i>Tap de Cortí</i> and parmesan mousse pastry	G L

STARTERS

Roasted beetroot purée with sour cream and dill	L
Confit leeks with sobrasada, cured egg yolk and almonds	L C H FS
Bluefin tuna tartare with avocado and crispy nori seaweed	FS M P SJ S

MAIN COURSES

Creamy rice with seasonal mushrooms and Parmesan cheese	L AJ FS
Squid with roasted onions in its own ink	P
Grilled sirloin steak with Café de París sauce and <i>Pont Neuf</i> chips	L P MZ SF AJ S

DESSERTS

Selection of local cheeses with jam	L FS GF
Grilled pineapple with cane molasses and lime	
<i>Ensaïmada</i> toast with chocolate	C G S SJ

Petit four

G Gluten	H Egg	FS Nuts	M Crustaceans	C Pork	A Celery	CH Peanuts	S Sesame
L Milk	P Fish	AJ Garlic	ML Molluscs	SJ Soy	MZ Mustard	AL Lupins	SF Sulphites

* Bread and water service included. Prices include VAT.