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## STARTERS

Hand-carved acorn-fed Iberian ham	G H	36
Crystal bread with tomato (per piece)	G	2,5
The croquette from our Mas de Torrent (per piece)	G H L P	3
Fennel, spinach, sunflower seed and pomegranate salad	FS	14
Vegetable carpaccio		15
Chilled almond cream with marinated grapes	FS SF	15
Shallot Tarte Tatin with light cheese cream	G L SF	16
Cured salmon with yoghurt sauce	P SF L	22
Steak tartare made from aged beef sirloin	H P G	28

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## MAIN COURSES

Sweet potato gnocchi, browned butter, sage and walnuts	G L H FS	20
Rabbit in ragù with caramelised carrots	SF L A	22
Rice with squid and red prawns	M A P ML	26
Cod in its own pil pil sauce with ratatouille	P	30
Wild sea bass with an almond crust and poultry jus	P FS A SF	32
Baby squid on celery risotto	P L A SF	31
Chicken with lemon confit and Kalamata olives	L	24
Royal Iberian pork shoulder, fine purée and reduced gravy	L A FS SF G	32
Café de Paris aged beef sirloin	G S J L FS MZ	34

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## SIDES

Rustic potato fries	G	6
Fried cassava	G	6
Gratinated Jerusalem artichoke mille-feuille	L	7
Fresh lettuce with green leaves		8

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## DESSERTS

Lemon cake with citrus ganache	G FS L P	9
Apple and cinnamon strudel	G H L P FS	9
70% Chocolate cheesecake	G H L FS CH	9
Vanilla ice cream and noisette butter	H L	9
Tonka bean floating island	FS	12
Chocolate and coffee ice cream	L	9
Lemon and jasmine sorbet		8

\* Prices include VAT. Bread and water service 4€ per person.

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<b>G</b> Gluten	<b>H</b> Egg	<b>FS</b> Nuts	<b>M</b> Crustaceans	<b>C</b> Pork	<b>A</b> Celery	<b>CH</b> Peanuts	<b>S</b> Sesame
<b>L</b> Milk	<b>P</b> Fish	<b>AJ</b> Garlic	<b>ML</b> Molluscs	<b>SJ</b> Soya	<b>MZ</b> Mustard	<b>AL</b> Lupin beans	<b>SF</b> Sulphites

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