
STARTERS

Hand-carved acorn-fed Iberian ham	G H	36
Crystal bread with tomato (per piece)	G	2,5
Normandy oyster n°2, natural (per piece)	ML	6
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
Artichokes à la Barigoule with prawns	L A M	18
Roasted pumpkin cream, confit leeks and pumpkin seeds	L A FS	13
Braised morel mushrooms with potato cream	L S A FS	27

MAIN COURSES

Rice with squid and red prawns	M A P ML	26
Sweet potato gnocchi, browned butter, sage and walnuts	G L H FS	20
Rabbit in ragout and macaroni au gratin	G L A H	20
Turbot with its own pil-pil sauce	P A	32
Wild sea bass baked in salt with Mediterranean aromas (2 people)	P H L SF	75
“Label Rouge” salmon with beurre blanc sauce	P L SF	28
Café de Paris aged beef sirloin	G SJ L FS MZ	33
Chicken with lemon confit and Kalamata olives	L	24
Claudio’s hamburger	G H L MZ	22

SIDES

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

DESSERTS

Lemon cake with citrus ganache	G FS L P	9
Apple and cinnamon strudel	G H L P FS	9
Chocolate cheesecake	G H L FS	9
Carrot cake with peanut cream	G H L FS CH	9
Vanilla ice cream and noisette butter	H L	9
Chocolate and coffee ice cream	L	9
Lemon and jasmine sorbet		7

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

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	Soya	MZ	Mustard	AL	Lupin beans	SF	Sulphites
