

BREADS

- 🕒 Fougasse with provençal herbs and tomato pesto **G - D - N** 5.-
- 🕒 Chusco traditional country bread with arbequina olive extra virgin oil D.O. Siurana **G** 5.-

APPETIZERS

- 🕒 Normandy Oyster N°2 served natura (1u.) **ML** 4. -
- 🕒 Selection of artisan cheese 15. -
- 🕒 Iberian acorn-fed ham 26.-
- 🕒 Smoked beef jerky with almonds **N** 16.-
- 🕒 Crab brioche with coral mayonnaise and chives (2u.) **G - D - C - SL - E** 9. -
- 🕒 Anchovies with smoked butter **F - D - SL - G** 16.-
- 🕒 Smoked salmon croquette with yuzu mayonnaise (1u.) **G - E - D - P** 4. -
- 🕒 Cod fritter with lime mayonnaise (1u.) **D - G** 4.-
- 🕒 Roast chicken croquette (1u.) **G - E - D - SL - CE** 4.-
- 🕒 Crunchy-taco potato with nori and red prawn and Espelette pepper **C** 16.-

LIGHTS

- Roasted leeks with beef jerky and truffled egg yolk **SL - E** 16.-
- 🕒 Thin-crust pizza with artichoke cream roasted eggplant, and Iberian pork belly **G - D** 15.-
- Grilled and sautéed seasonal organic vegetable **D** 16.-
- Chutoro tuna pastrami with fermented red cabbage **F - G** 20.-
- 🕒 Charcoal beef tartare, soy marinated egg yolk and crispy straw potatoes **E - M - S** 16.-
- Deer cannelloni with civet sauce and boletus cream **G - D - E - CE - SL** 18.-

STRENGTHEN

- Grilled snapper with saffron, cockles and potato gnocchi with chlorophyll **F - D - ML - SL - CE - G** 26.-
- Grilled miso-marinated croacker with carrot-ginger purée, Madras curry sauce and coconut **F - S - D** 26.-
- Squid casserole with parmentier ravioli and Iberian jowl veil **ML - SL - CE - C - F** 16.-
- Rice with Iberian pork, green garlic and mushrooms **D - CE - SL** 22.-
- Ras-el-hanout chicken skewer, with beetroot couscous, and green apple **G - E - SS** 16.-
- Oxtail "tatin" with caramelized apples **G - CE - SL - D** 24.-
- Grilled "rib eye" beef (400g) 50.-

SWEET TALK

- 🕒 Vanilla foam toffee-coated brioche **G - D - E** 8.-
- Mi-Cuit (15min) dark chocolate with sour cream **G - D - E** 8.-
- 🕒 Babà with aged rum & lemon with whipped cream **G - D - E - SL** 8.-
- White chocolat and pistachio coulant with ice cream **G - D - E - N** 8.-
- Carrot and orange cake with almond caramel **G - D - E** 8.-

🕒 SERVED ALL DAY

We have several dishes available from 12 noon to 11:00 pm
10% surcharge on the terrace

ALLERGENS

- G = Gluten
- N = Nut
- C = Crustacean
- CE = Celery
- M = Mustard
- E = Egg
- SS = Sesame
- F = Fish
- SL = Sulphit
- P = Peanut
- ML = Mollusk
- S = Soy
- D = Dairy
- L = Lupin