

MENU

Appetizer

Steamed brioche with winter truffle

“The World” Japan, Peru, Korea, Turkey, Thailand



Starters

Apple and foie timbale 30,00€

Apple compote, almonds and vanilla oil. Cured and smoked duck breast, Granny Smith apple salad, pickled onion, tarragon sprouts, chervil, duck sauce and duck cracklings. Duck *xuixo* with hoisin sauce.

Scallops with truffle, artichokes and orange 27,00€

Scallops stuffed with truffle, served with truffled artichoke cream sauce, orange emulsion, artichoke heart confit and artichoke chips.

“Tear-drop” peas with cuttlefish meatballs and stuffed baby cuttlefish 35,00€

“Tear-drop” peas with cuttlefish meatballs, fresh yeast cream sauce, brutesca sauce with sake, and baby cuttlefish stuffed with duxelles.

Pumpkin with smoked eel 26,00€

Creamy Cucurbita pumpkin, Potimarron, white Patisson, violin pumpkin juice, smoked eel, candied grapefruit peel, pumpkin seed oil, pumpkin seed milk, tangerine peel and candied orange.

Fish

Sea Bass with Chablis 38,00€

Low-temperature confit sea bass, Chablis sea bass sauce, sea bass pilpil with fennel, Granny Smith apple compote, mushroom foam, confit leeks, and seasonal truffle.

Mediterranean sole 45,00€

Char-grilled sole. Emulsions of green olive, pine nuts, orange, bergamot and fennel. Caramel with extra virgin olive oil, pine nuts, orange peel jam, flowers and fennel.

Confited turbot with sea urchin cream sauce 40,00€

Confited turbot with sea urchin cream sauce, “escabeche” mussel sauce, smoked pumpkin, pickled pumpkin, spicy oil, pickled fennel salad and mandarin.

Meat

Suckling pig with pig’s trotters and sea cucumbers 40,00€

Suckling pig ribs cooked at a low temperature, boneless and with its crispy skin, stew of pig’s trotters and sea cucumbers, artichoke with minced garlic, parsley and hazelnuts.

Grilled pigeon 55,00€

Pigeon breasts cooked in butter, pigeon legs stuffed with pot meat with ribbons of fine crispy potatoes on a stew of pigeon sauce and its parfait, onions and herb sauce.

Lamb *Ramats de Foc* 40,00€

Grilled leg of lamb, lamb juice, lamb neck and roast lamb juice sauce. Lamb loin, sheep's curd, sheep's curd with fennel and smoked sheep's curd. Lamb ribs cooked at low temperature, ratafia with walnut oil and verdial olive juice.

Desserts

Old book 16,00€

Earl grey tea custard, lemon jam, lemon jelly, Earl grey jelly, muffin, toasted powdered milk, filo pastry crisp, muffin mousse with lemon mesocarp, glazed cinnamon cream, printed crispy rice paper and old book essence

Lactic dessert 16,00€

Ripollesa sheep's milk "dulce de leche", sheep's milk ice cream, sheep's curd foam, sheep's yogurt, guava, crunchy sheep's milk and cotton candy.

Chocolate Anarkia 16,00€

Cake, caramel, sauce, ice cream, foam, creams, nougat, crunch, shots, water and jellies, all made with chocolate from our *Casa Cacao bean to bar*. Sugared cocoa glue and chilli oil.

Trip to Habana 16,00€

Cigar ice cream with chocolate, mint granita, lime gel, rum candies, fresh mint leaves.