

MENU

Appetizer

Steamed brioche with porcini mushrooms
"The World" Japan, Peru, Korea, Mexico, Thailand



Starters

Apple and foie timbale 35,00€

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

Eel with cherries 30,00€

Smoked eel brandade with cherry gazpacho, pickled celery, cherry mole, red onion and purple shiso.

Tomato salad 28.00€

Barbastro tomato, golden heart, oxheart, atomic grape, blue tomato, dehydrated cherry tomato, Japanese melt, tomato-leaf oil, tomato-water jelly, charred tomato-water jelly, pickled celery, tomato ice cream, cumin gel, tomato mole, tomato chipotle, lime zest and coriander.

Cold zucchini and pistachio cream with shrimp 28,00€

Zucchini and pistachio cream, zucchini blossoms stuffed with fig-leaf curd, shrimps cured with lime and katsoubushi vinegar, fig-leaf oil and pumpkin seeds..

Fish

Sea Bass with Chablis 42,00€

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.

Low-temperature turbot with fennel and bergamot 42,00€

Turbot cooked at low temperature, creamy fennel sauce, pickled lemon, fresh fennel and bergamot salad, fennel-seed oil and anise shoots.

Meat

Suckling pig with pig's trotters and sea cucumbers 44,00€

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 58,00€

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.

Poularde brioche 39,00€

With foie gras, seasonal truffle, poulardeparfait and fresh herb sauce.

Desserts

Old book 18,00€

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 18,00€

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 18,00€

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 18,00€

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