

## SEASONAL MENU

### EEL

from the Ter, with homemade junket  
cheese "recuit" and crunchy quinoa ANGUILLE

### GAMBA FROM PALAMÓS

in XVIII century Peruvian ceviche style

### GREEN PEAS

from Maresme with cod tripe and black pudding

### KOKOTXAS

de merlu cantabrique au pil-pil

### LAMB

with artichokes hummus, rosemary's migas and its reduction

La Blanca's Mojito

Strawberries with cream and mint

50,00€

Served for full table