

SEASONAL MENU

EEL

from the Ebre river with homemade cottage cheese and crispy quinoa

PERONA GREEN BEANS

from Palau-Sator, black pudding and baby cuttlefish

BELLY of BALFEGO TUNA

with tomato, piparres and basil air

SEA BASS

wild, on a carrot and ginger cream

SUCKLING PIG

slow cooked with plums

APPLE FROM GIRONA

slush with celery and cucumber

CHERRY TART

with vanilla cream

50,00€

Served for full table