

 **The Sea**

Gillardeau Oysters N2 with a vinaigrette of tarragon and sherry	36€/6€ unid
Home-cured wild salmon , dill and citrus yogurt	28€
Tartar of crayfish from Roses , its coral and Ossetra caviar	38€
XXL Prawn from Roses salted and “suquet” shot of its coral	19€/100grs
Sautéed “Ganxet” beans, sea cucumber , cod tripes and pil-pil	36€
Cantabric lobster roasted with a spicy-mild Marinara sauce	12€/100grs
Grilled rock fish , from Cap de Creus , served with its garnish	9€/100grs





The Land

Farmer's ecologic tomatoes with truffled Stracciatella and basil	24€
Old-cow tartar, sesame and pickled gherkin	36€
White asparagus D.O. navarra in its juice from, tender almond and truffle	36€
Back of rabbit in escabeche, fennel and Mató cheese	32€
Sautéed " cap i pota " chickpeas and Horn of Plenty mushroom	34€
Boneless French pigeon , Beetroot cannelloni, sauce of its livers and blood	44€
Grilled fore rib of old cow with potatoes and peppers	19/100grs



MENU **ELS BRANCS**

135 €