



## **The sea**

<p><b>Special Oysters Gillaudeau</b>          - With Tarragon and Sherry vinaigrette          - Liquid celery and apple</p>	36€ /6 und
<p><b>"The tsunami"</b> the best of the sea "au naturel" and a cold almond soup</p>	32€
<p><b>Tartar of prawns</b> from Roses, its coral and Ossetra caviar</p>	42€
<p><b>Ventresca of tuna</b> confit, tomato gels and tuna mayonnaise</p>	36€
<p><b>"Escudella Marinera"</b>, red mullets, Galet pasta stuffed with crayfish and vegetables</p>	35€
<p>Sautéed "Ganxet" beans, <b>sea cucumber</b>, cod tripe and pil-pil</p>	36€
<p><b>The salted XXL prawn</b> and "suquet" shot of its coral</p>	59€/4u
<p><b>Cantabric lobster</b> in "2 services"          Its torso cooked as if it were a stew          Its head gratinated with muslin of its coral</p>	12€/100grs
<p><b>Rock fish</b>, our version in "suquet style" in tribute to the port of Roses</p>	9€ / 100grs





## ***The Land***

Buds of lettuce and its gazpacho, vegetable marrow and <b>rabbit confit</b>	29€
<b>Old-cow tartar</b> , cucumber, apple, celery and pickles	36€
<b>Espárragos blancos</b> en su jugo , caviar, almendras y cítricos	36€
<b>White asparagus</b> in its juice, caviar, almonds and citrus	32€
<b>Cabrito from Empordà</b> with herbs mojo, cauliflower and Andalusian touches	36€
Bresse <b>pigeon</b> cooked in different styles	41€
Fore <b>rib of old-cow "Wagyu"</b> grilled with potatoes, peppers and escalivada	19€/100g

