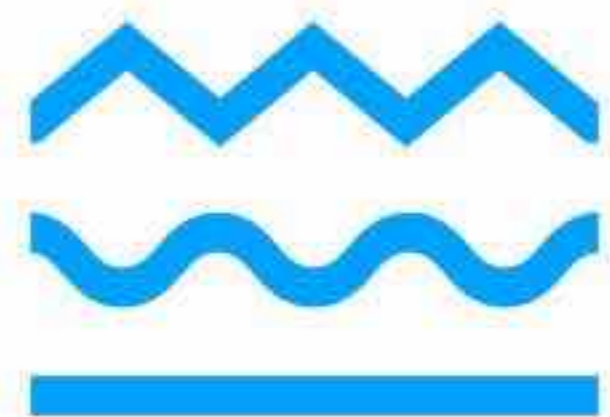




Special Oysters Amelie	36€ / 6u
- With Tarragon and Sherry vinaigrette - Liquid celery and apple	
"The tsunami" the best of the sea "au naturel" and a cold almond soup	32€
Tartar of prawns from Roses, its coral and Ossetra caviar	42€
Ventresca of tuna confit, tomato gels and tuna mayonnaise	36€
"Escudella Marinera" , red mullets, Galet pasta stuffed with crayfish and vegetables	35€
Sautéed "Ganxet" beans, sea cucumber , cod tripe and pil-pil	36 €
The salted XXL prawn and "suquet" shot of its coral	59€ / 4u
Cantabric lobster in "2 services" Its torso cooked as if it were a stew Its head gratinated with muslin of its coral	59€ /500grs
"Suquet" , (fish stew) our version in tribute to the fishermen of Roses.	48€





The Land

Buds of lettuce and its gazpacho, vegetable marrow and rabbit confit	29€
Age beef tartar , cucumber, apple, celery and pickles	40€
White asparagus in its juice, caviar, almonds and citrus	36€
Artichokes, pork feet and "beach" squid	34€
Cabrito from Empordà with herbs mojo, cauliflower and Andalusian touches	39€
Bresse pigeon cooked in different styles	41€
Fore rib of old-cow "Wagyu" grilled with potatoes, peppers and escalivada	59€/200gr 86€/300gr

