








OUR MEDITERRANEAN-STYLE DISHES ARE BASED ON THE TRADITIONAL CUISINE. IT COMBINES HOMEMADE FLAVOURS WITH INNOVATION IN THE SHAPES AND PRESENTATION GETTING A VERY MODERN AND FRESH STYLE. THE MENU IS CONSTANTLY BEING RENOVATED, INCLUDING NEW CHOICES, THE HIGHEST QUALITY SEASONAL PRODUCTS, CHEF'S SUGGESTIONS AND THE TRADITIONAL RECIPES TOTALLY REINVENTED.

Cured Iberian ham 	25,00 €
Plain Gouthier Oyster nº 3 in ceviche style or spicy 	3, 50 € piece
Homemade Iberian ham croquettes (4 pieces)	6,50 €
Homemade stew croquettes (4 pieces)	6,50 €
Our marinated salmon with an anise-infused herb sauce 	12,00 €
Finest quality anchovies "00" 	2,50 € piece
Cristal bread with tomato and extra virgin olive oil	2,50 €



starters

Humus and stems of artichoke, fried egg and black truffle	16,00 €
Natural seasonal vegetables with Iberian ham 	12,00 €
Artisan duck, foie and pistachios terrine	12,00 €
Stew chickpea cocotte with “cap i pota” and prawns	14,00 €
Tomato, tuna and spring onion salad 	13,00 €


fish

Hake fillet, potato “pil-pil”, green beans and capers emulsion	18,00 €
Cod with rooster combs and chicken juice	21,00 €
Market fresh fish served with Vegetables 	(market price)
Oven-cooked rice with sausages and royal cucumbers	21,00 €

meat

Beef fillet steak, potato purée and “perigeux” sauce	23,00 €
Hare royal with foie and black truffle	21,00 €
Grilled aged beef entrecote with French fries 	20,00 €
Steak tartar (prepared at the table) 	21,00 €
Suckling goat kid in a tandoori marinade	25,00 €

desert

Chocolate and tonka bean ingot with gold dust	7,00 €
Foam caramelized crème brûlée 	6,00 €
Coconut mascarpone, green apple and pistachio	7,00 €
Carrot, yogurt, mango and curry cake	7,00 €

tasting menu

Gouthier oyster with kitchen juice

Cappuccino of truffled poularde

Artisan duck, foie and pistachios terrine

Humus and stems of artichoke, fried egg and black truffle

Oven-cooked rice with sausages and royal cucumbers

"Pichón" in crapaudine

Hare à la Royale with foie and truffle

Coconut mascarpone, green apple and pistachio

60,00 €

Price per person



Gluten Free

VAT included