

MENU MOT

**Menu is subject to change*

Middays from
21st to 25th of November

Starters

IBERIAN HAM shavings with tomato-rubbed coca bread (Suppl. +5€) 1

Brioche TOAST with roast beef and tartar sauce 1,2,3,10,11

MUSSELS with Thai touches 4,7

Pumpkin and carrot CREAM with "Ras el Hanout" 1,3

Waldorf SALAD 3,4,5,8

MAIN courses

Low temperature cooked COD with gratin quince alioli sauce and caramelized green apple 2,3,6

Salmon TATAKI with asian dressing and nuts 4,5,6,10,11

Duck CONFIT with Port wine sauce and cauliflower purée 3,4

Veal BURGER with foie gras grilled in a Jospier

Lamb CHURRASCO barbecued in a Jospier with rosemary and pistachio (Suppl. +5€) 4,5

Fried SQUIDS in andalusian style (Suppl. +3€) 1,6

PRAWNS from Arenys sauteed with tender garlic (Suppl. +8€) 4,9

Desserts

CHEESECAKE with orange toffee 1,2,3

Pumpkin CAKE with vanilla ice cream 1,2,3

White chocolate FLAN (crème caramel) with red berries soup 2,3,5

PEARS in wine with raspberry ice cream 4

21.90€

(VAT included)

(Includes bread, 1/2 l. natural mineral water or 1/2 of wine or a glass of beer)

EXPRESS MENU: Everyday from Monday to Friday. (14,95€)

One main course to choose + Dessert
** Includes bread, 1/2l. mineral water or a glass of wine or glass of beer*

** Menu served at the bar or at the terrace*

Allergens

- 1 Gluten
- 2 Eggs
- 3 Dairy
- 4 Sulfites
- 5 Nuts
- 6 Fish
- 7 Sea Food
- 8 Celery
- 9 Crustaceans
- 10 Soy
- 11 Sesam
- 12 Mustard

INFORMATION REGARDING ALLERGY AND INTOLERANCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products**