

TASTING MENU

SNACKS

Celery and lobster tartlet
Red tuna cornet
Summer french truffle macaron

STARTERS

King crab cannellone with fresh herbs muslin
PEa cocotte with scallops and Iberian bacon

FROM THE SEA

Gaudí red Mullet (El Bulli 1987 recipe)

FROM THE EARTH

Beef sirloin with potato airbags

DESSERTS

Tasting of Catalan cheeses km. 0
Cherry, red berries and hibiscus Pavlova
Chocolate and almond cake with vanilla ice cream

Petit fours

Triticum bread service included

Price: 75€ per person – VAT included
Wine pairing: 35€ per person - VAT included