

Gastronomic Menu

Aigua

Foie and chocolate lollipop with reduction
mango and passion fruit

Lobster salmorejo with confit tomatoes

Bravas potatoes 2.0 with black aioli

Chicken and foie cannelloni with mushrooms
and foie sauce

Octopus with creamy potato and paprika oil

Squeezed lemon sorbet with raspberry crumble

Veal fillet with its juices and textures

Caramel mousse filled with pear and lemon
and ristretto coffee ice cream

60€

Includes Vichy Catalan waters and bread service

Wine pairing available + 25€

VAT included

