

# SEASONAL MENU

( menú only for lunch)

## Starter

Burrata salad, arugula, figs, ham, pine nuts and basil oil

Beetroot and strawberry “gazpacho”

Cornfed chicken and foie gras cannelloni, truffled creamy sauce

La Garrotxa beans, iberian pork belly and baby squid

Salmon and beetroot tartare, guacamole, date syrup and salmon roe

Carpaccio of beef sirloin stuffed with iberian ham and foie gras  
( + 3€ )

## Main Course

Pals rice, rabbit and artichokes

Grilled sea bass , green asparagus, roasted tomatoes and smoked celery root mash

Slow cooked and grilled iberian pork sholder whit mustard sauce

Stewed oxtail with foie and boletus with spiced red wine sauce

“Picanton” chicken with seasonal vegetables

### *CHEF'S SUGGESTIONS*

Galician beef steak 600gr, piquillo peppers confit and our chips ( +12€ )

French duck magret with pears in wine, foie gras and spiced brioche ( +8€ )

Lamb shoulder with Idiazabal cheese parmentier ( +8€ )

Cod Loin with roasted apple « allioli » seasonal vegetables ( +8€ )

## Desserts

Chocolate lava cake and cinnamon ice cream

Pineapple carpaccio with burnt coconout milk cream

Mato cake with caramelized walnut and speculoos crumbel

Strawberry soup with coconut ice cream

Creme brulee with red berries

**28,50€**

Bread ,glass of wine and still water included (10% VAT included)

Please inform your server if you have any allergies we should know about for possible changes