TAPAS	
Mussels with aioli (12 pces)	14.00€
Cheese assortment (for two people).	40.000
Price per person	18.00€
Squid fricassee with chorizo	16.00€
Shellfish with olive oil	14.00€
Clams with Martini dry	15.00€
Stuffed pimiento with brandade	15.00€
Chef-style tomato bread	18.00€
Potatoes & fresh aïoli	9.00€
Stuffed dates with fresh goat cheese	14.00€
Traditional tomato bread	6.00€
STARTERS	
Rolled courgettes with brousse cheese, crispy ham "Tirabuxo" apple dressing	18.00€
Mojito oysters & sparkling lemon (6 units)	20.00€
Potato risotto, organic eggs, chorizo crumbs & young shoots	14.50€
Cod carpaccio, lemon caviar	19.00€
Tomato & mozzarella tartare with tomato sorbet & basilic	18.00€
MAIN COURSES	
Crispy pork trotter, with a Banuyls sauce	27.00€
Duck breast with fruit sauce	28.00€
Cod gratine aïoli with seasonal fruit clams and olive oil sauce	25.00€
Roasted monkfish with bacon "Meat sauce" celery risotto	24.50€
Grilled steak (300grs)	28.00€
Grilled rib steak (About 1500gr for two people). Price per person	39.90€
DESSERTS	
Tarte Tatin, Speculos biscuit and salted butter caramel, white chocolate cream	9.50€
Mint chocolate dôme, Matcha tea ice-cream	11.00€
Catalan cloud & silver of caramel sugar	
(similar of Catalan cream)	9.50€
Gourmet coffee or tea	12.00€
Gourmet suggestion of sorbets	9.00€
Iced declination with Catalan flavors	
Rousquille ice cream, Turon & Catalan cream	9.50€
Fruit tree to share Caramelized brochette with hot chocolate for two people. (Order at	
beginning of the meal) Price per person	17.00€
CHILDREN'S MENU	
Hamburger or Fisch in chips or ½ Grilled steak	
Accompaniment of the dish : vegetables	42 500
Dessert : chef's greed or Sorbet or ice-cream	12.50€
Reserved for children under 10	
Fish grill, mixed paella or fish paella On order only minimum for 2 peop	le
Bread basket for 2 people	2.00€
Additional cutlery	5.00€