

MARCH'S  
TASTING MENU

Coca flat bread topped  
with spinach and chard  
with dried tomato

—

Artichokes with cockles  
and preserved lemon

—

Herbs, peas and crunchy  
squid mellow rice

—

Red mullet, Norway lobster and  
saffron potatoes suquet broth

—

Baked duck breast with  
beetroot and red fruits

—

Preserved strawberries

—

Creamed chocolate with  
olive oil and orange dust

50€  
PVP DINNER

30€  
PVP PARING

## TABLE D'HÔTE

BREADING SMALL VEGETABLES  
with spicy romesco sauce

14€

ARTICHOKES with cockles  
and preserved lemon

14€

BAKED AVOCADO  
with curry praliné, beluga  
lentil and grapefruit

17€

IBERIAN PORK CARPACCIO  
cured with salt, mussels and  
fresh fennel

18€

MARINATED BLUEFIN TUNA,  
vermouth sauce and orange

18€

RED MULLET, Norway lobster  
and saffron potatoes suquet broth

19€

SEA BREAM in coca mallorquina  
crust and tandoori spinach

24€

RED MULLET, NORWAY  
LOBSTER and saffron potatoes  
suquet broth

26€

ROCKFISH with peas,  
black truffle and acidified  
mushrooms' broth

34€

BAKED DUCK BREAST with  
beetroot and red fruits

24€

IBERIAN PORK with violet carrot,  
celearic and pineapple

26€

PRESERVED STRAWBERRIES  
and iced chocolate

8€

CREAMED CHOCOLATE with  
olive oil and orange dust

12€