

Raised in Normandy

Top quality Normandy oyster, accompanied by vinaigrette, yuzu ponzu, and kalamansi juice, to be seasoned to your own taste.

Bite in Valhalla

Seaweed bread with smoked salmon (cold with pine), marinated with beets, and finished in beer mustard and mead, trout roe and beet pickle mayonnaise.

Bloody Lobster

Mini-cone filled with blue lobster and red prawn tartare and Bloody Mary “.

From Barcelona to Bangkok

Brioche bread bikini, stuffed with “Thai style” Iberian double chin with “sticky rice” cream. (short grain rice, typical from Thailand)

“Calçotada” in Siam

Sous-vide leeks (French: under-vacuum), finished on a volcanic grill, with Satay-style sauce.

XL Ravioli

Fresh pasta stuffed according to market product.

Duck & Stormy

Filled duck breast, with a base of Williams pear compote and “Dark & Stormy” sauce.

Apple tartlet with vanilla cream and rum Zacapa caramel.

60 € included VAT%

Cocktail and Wine pairing 35€

If there is any food allergy or intolerance, please inform and the dish will be modified

Joselito 100% Iberian ham with “pa de vidre”

Raised in Normandy with Imperial caviar

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“Calçotada” in Siam

Sous-vide leeks (French: under-vacuum), finished on a volcanic grill, with Satay-style sauce.

“Garota”

Sea Urchin from the Costa Brava gratin with a Cognac base and English Cream

XL Ravioli

Fresh pasta stuffed according to market product.

“Mar i muntanya”

Scallop marked with “del Prat” artichoke, foie cream, dried apricot chutney and air of Amaretto Sour

Duck & Stormy

Filled duck breast, with a base of Williams pear compote and “Dark & Stormy” sauce.

“Fresh Bite”

Smoked eel with foie, flambéed with a teriyaki touch.

Apple tartlet with vanilla cream and rum Zacapa caramel.

100 € included VAT%

Cocktail and Wine pairing 55€