

GOURMET MENU



STARTERS

Steamed bao with pork pil-pil.

Foie with almond.

Caprese skewer with basil pipette.

Iberian ham airbag.



FIRST COURSE

Lobster with sprouts salad and citrus vinaigrette.



SECOND COURSE

Beef sirloin with spice bread and red fruit sauce.



DESSERT

Mars bubbles (vanilla semi-cold and raspberry) with black chocolate rocks.

CELLAR

White wine Castell del Remei, D. O. Costers del Segre | Red wine Labraz, D. O. Rioja

Cava brut Nature Gran Amat | Water and coffee