STARS MENU

STARTERS
Steamed bao with pork pil-pil.
Foie with almond.
Caprese skewer with basil pipette.
Iberian ham airbag.

FIRST COURSE
Timbale cod, tomato confit and red fruit soup.

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