

GOURMET MENU



STARTERS

Steamed bao with pork pil-pil.

Foie with almond.

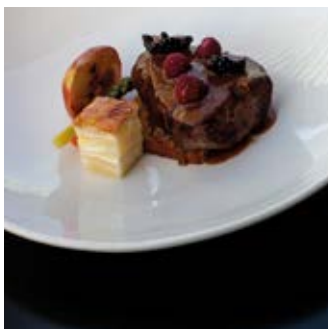
Caprese skewer with basil pipette.

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