

Valentine's Day Menu

14th of february 2024

STARTERS

Squid ink rose, cod brandade, pickled piparra, and romesco

Beet and apple tartare

Grilled prawn rice, red mullet, reduced cocido broth, and cauliflower

MAIN COURSE

Confit goatling with potato parmentier, Gruyère cheese, and wine-braised shallots

DESSERT

Lemon and orange blossom cream, grapefruit and orange segments, lemon granita, and cava

Beverages not included

65€

per person

**VAT included*

Informal
by marc Sasrans