



## AUTUMN MENU

— BY ALBERT RAURICH —

### TAPAS AND STARTERS

Warm "escabeche" of olives and grapes - 6,90 €

Truffle gnocchi with fresh mató cheese - 19,90 €

Smoked mackerel with "menjar blanc" - 21,00 €

Eggplant flatbread with fresh mint cheese - 13,50 €

Authentic Roman-style calamari - 13,90 €

Vitello tonnato from "Dos Pebrots" - 18,50 €

Bread service with extra virgin olive oil - 4,50 €

### THE GARDEN, THE FIELD, THE FOREST AND THE EGGS

Orange and fresh fennel salad - 9,50 €

Duck "escabeche" and escarole salad - 14,80 €

Open shrimp and garlic omelette - 14,50 €

Open omelette with cooked Iberian ham - 12,50 €

Camagroc mushroom omelette - 14,50 €

Chickpeas with cod - 23,00 €

Vegetables in olive oil ("sott'olio") - 15,80 €



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### THE SEA

Scorpionfish suquet with potato purée from its own juice – 26,00 €

Wild fish with emulsified olive oil sauce – 10,00 € / 100 g

Hake loin in Sent Soví green sauce – 22,50 €

Sardine fillets with beetroot and pistachio wraps – 16,50 €

### THE LAND

Catalan-style free-range chicken with scallops – 18,50 €

Veal fricandó – 18,90 €

Marinated Iberian pork pluma with paprika and rosemary – 25,50 €

Meat of choice (250 g) with Mediterranean sauce – 21,00 €

Mushroom rice – 18,80 €

Chicken rice – 18,80 €

### TO ACCOMPANY

French fries – 6,50€

Pilaf rice – 6,50€

Vegetables – 6,50€

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### DESSERTS

Red berry soup with smoked milk ice cream – 7,50 €

Catalan cream foam – 7,50 €

Homemade cake – 7,50 €

Carob coulant, the “poor man’s chocolate” (10’) – 9,50 €

Fresh fruit mosaic – 8,00 €

