

Seasonal dishes

- *Fried artichoke hearts with romesco sauce* 12,00 €
- *Sautéed artichoke hearts, green asparagus and mushrooms* 17,50 €
- *Seasonal morels in cream* 24,00 €
- *Meat or fish with morels in cream (suppl.)* 6,00 €
- *Beef fillet tartare with mustard ice cream* 22,00 €
- *Iberian pork rice, mushrooms and artichoke hearts (min 2 pers)* 19,00 €/Pers
- *Baked fish of the day (with potato, onion and tomato)* 23,00 €

Recommended wines:

D'Origen P3 blanc (Can Bas)	xarel-lo	D.O. Penedès	25,00 €
Oratori 22 (Masia Carreras)	garnacha, cariñena	D.O. Empordà	19,00 €
Excellent (Mas Bécha)	syrah, grenache, mourvèdre	AOP Côtes Rousillon	29,00 €
Figuero Viñas Viejas (Garcia Figuero)	tempranillo	D.O. Ribera del Duero	42,00 €

10% VAT included