Seasonal dishes

- *Warm bean salad with confit duck gizzards and duck ham ……. 17,00 €*
- *Fried artichoke hearts with romesco sauce …….. 13,50 €*
- *Sautéed seasonal mushrooms (chanterelle, bloody milk cap and porcini) …… 25,00 €*
- *Rice with Iberian pork and seasonal mushrooms (min 2 pers) 23,00 €/Pers*
- *Baked brown meagre fillet (with potato, onion and tomato) ..... 24,00 €*

Recommended wines:

Lagar de Cervera 25 (O'rosal)	albariño	D.O. Rias Baixas	26,00 €
D'origen P3 24 (Can Bas)	xarel-lo 6 meses crianza	D.O. Penedès	28,00 €
Oratori 24 (Masia Carreras)	garn, merlot, cariñe. 11 mesos for.	D.O. Empordà	22,00 €
Inici 22 (Merum Priorati)	garnacha, cariñena, sirah	D.O.Q. Priorat	35,00 €
Puntido 22 (Viñedos de Páganos)	tempranillo 16 meses cr.	D.O.Ca Rioja	48,00 €
Champagne Blanc de Noirs brut (Senez Frères)	pinot noir	Fontette (Aude)	35,00 €

10% VAT included