

# Seasonal dishes

- *Sautéed green asparagus and seasonal mushrooms* ..... 18,00 €
- *Sautéed chanterelle mushrooms with garlic and parsley* ..... 20,00 €
- *Rice with Iberian pork and seasonal mushrooms (min 2 pers)* 23,00 €/Pers
- *Brown meagre fillet from the oven (potato, onion and tomato) ...* 24,00 €
- *Duck breast with cherry sauce* ..... 23,50 €

## Recommended wines:

Le chat dans le chêne 24 (Can Quera) garnacha, sauvig. D.O. Empordà 25,00 €  
D'origen P3 24 (Can Bas) xarel-lo 6 mesos crianza D.O. Penedès 28,00 €

Primaquera 24 rosat (Can Quera) sirah D.O. Empordà 24,00 €

Vinyes Velles 24 (Martí Fabra) carin., garn.9m form, 1any bota D.O. Empordà 24,00 €

Inici 22 (Merum Priorati) garnacha, cariñena, sirah D.O.Q. Priorat 33,00 €

Finca San Martín cr. 21 (Torre de Oña) tempranillo D.O.Ca Rioja 24,00 €

Textures de Pedra cava (Raventòs i Blanc) xarel-lo, sumoll Conca riu Anoia 44,00 €

10% VAT included