

Seasonal dishes

- *Seasonal fig, burrata, and duck ham salad* 17,50 €
- *Sautéed green asparagus and seasonal mushrooms* 18,00 €
- *Rice with Iberian pork and seasonal mushroom (min 2 pers)* 23,00 €/Pers
- *Brown meagre fillet from the oven (with potato, onion, and tomato)* 24,00 €
- *Sliced duck breast with seasonal figs* 23,50 €

Recommended wines:

OM 25 (Priorat de Masarac)	garnacha, macabeu	D.O. Empordà	23 €
D'origen P3 24 (Can Bas)	xarel-lo 6 meses crianza	D.O. Penedès	28 €
Pell de Seda rosat 25 (Pujol Cargol)	cariñena	D.O. Empordà	24 €
Can Sumoi 23 (Pepe Raventós) (9 meses cr.)	garn., sumoll	D.O. Penedès	28 €
Inici 22 (Merum Priorati)	garnacha, cariñena, sirah	D.O.Q. Priorat	35 €
Pago Capellanes roble 24 (5 meses cr.)	tinta fina	D.O. Ribera Duero	32 €
Champagne Blanc de Noirs brut (Senez Frères) pinot noir Fontette (Aude) 35 €			

10% VAT included