

# BLANC

*brasserie & gastrobar*

Oysters from Delta del Ebro with classic garnish 4/u

🍷 Hand-sliced Iberian cured ham 80 gr. 21

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Roasted *salmorejo* (thick gazpacho) with powdered Iberian cured ham 12

🍷 🍷 Grilled mi-cuit, quince jelly and pistachios 24

🍷 *Ajoblanco* puréed almond and garlic soup with cod ravioli 18

🍷 🍷 Parmentier of clawed lobster with “coral juice” 25

🍷 Hummus with baked pita bread 10

🍷 Rigatoni with carbonara stuffing and veal juice 14

🍷 Ravioli with prawn from Palamós, ceps and shallot 26

🍷 Tom Ka Gai 14

Caesar salad with chicken 14

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🍷 Cod confit, emulsion of *ganxet* white beans and garlic chips 22

🍷 🍷 Fish fresh from the boat and red Swiss chard with white butter 23

🍷 Fish Horra (fish with Lebanese spices and tomato sauce with coriander) 19

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🍷 🍷 Dry-aged sirloin with gratin dauphinois and perigourdine sauce 27

🍷 Chicken leg marinated in garlic sauce and grilled in Lebanese rice with tahine 18

🍷 🍷 Candied rack of lamb from Aragon, ratte potatoes and shallots 23

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🍷 Dry-aged hamburger with caramelized apple and foie gras 18

Club sandwich with chicken, bacon and avocado 18

🍷 🍷 Tuna tartar with green curry ice-cream 20

🍷 Steak tartar with capers and toasts 19

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## Side Dishes

-   Eco potatoes baked in Parmentier 9
-   Salad of mixed leaves with pomegranate seeds 9
- French fries 8

## Bread

- Catalan flatbread dressed with fresh tomato and virgin arbequina oil 4
- Olive and nuts bread 3
- Traditional rustic bread 3
- Multigrain bread 3

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## Desserts

-  70 % chocolate fondant, raspberry and forest fruits sorbet 11
- Pecan cake, crispy walnuts with vanilla ice-cream 9
- Exotic macaron with fresh mango and lime sorbet 9
- 100% chocolate with milk *tonka* and candy ice-cream 11
- Strawberry *gazpacho* with creamy vanilla and balsamic strawberry sorbet 9

We have a selection of products suitable for celiac, lactose intolerant and vegetarians.

90% of our vegetables come from an ecological agriculture.

Fish markets are km.0

Asian specialities of our Thai chef Joe Athapone

Arab specialities of our Lebanese chef Ali Moussa

Pastry from our French chef Stéphanie Vastel

Gluten free



Vegetarian



Contains lactose



Prices in EUR – IVA included