



ECOSYSTEMS

MARSH

Sole, strawberry, rosemary, samphire

RURAL LANDSCAPE

Elements locally grown

TUNDRA

Marinated & smoked salmon

SWAMP

Duck, dashi, sprouts

PHOTIC

Scallop, mussel, seaweed “juvert” salad

DESERT

Lamb, curry, yogurt

APHOTIC BATHYAL

Red prawn, marine toast

APHOTIC ABYSSAL

Monkfish, black beans, eggplant

STEPPE

Venison, “polvorón” shortbread, thyme

MEADOW

Laguiole cheese, honey, chestnut

URBAN LANDSCAPE

Dorayaki, soy-wasabi crèmeux, Houjicha tea

GREENHOUSE EFFECT

Strawberry, tangerine, celery

FOREST

Black forest 2.0

176€

Our sommelier will suggest you
a very personalized **Wine Pairing** with the menu at the price of 94€.
All prices include V.A.T.

STARTERS

FOIE GRAS sweet, sour & spicy contrasts	45
LOBSTER spinach, Melanosporum truffle, daikon	48
SEA CUCUMBER green peas "Vallalta" style	46
PETROSSIAN CAVIAR - OSSETRA TSAR IMPÈRIAL blinis, sour cream, cucumber	140
MEDITERRANEAN RED TUNA tomato, spring onion, mango	46

MAIN COURSES - FISH -

SEA BASS romesco, beetroot, spring onions, curly endive	56
ZARZUELA - TRADITIONAL SEAFOOD STEW - monkfish, squid, red prawn, hake, mussel	52
RICE WITH PRAWN TAILS tribute to Sant Pol de Mar fishermen's	58

MAIN COURSES - MEAT -

Meat is served *rare*, please tell us in advance if you want it medium or well done

IBERIAN PORK -PURE ACORN- "migas monteras", paprika, black garlic	55
VENISON FILET turnip, thyme & "polvorón" shortbread	54
STUFFED SQUAB -RARE- stuffed with Duroc pork, Sakura leaf, grapes	58

DESSERTS

Our desserts, are highly elaborate and should thus be ordered at the beginning.

CHEESE TABLE with honey & chestnuts	25
CHOCOLATE grue ice cream, green tea matcha, olive oil	25
GREENHOUSE EFFECT strawberry, tangerine, celery	25
BLACK FOREST 2.0 chocolate, cherry, cream	25

* ALL DISHES CAN BE ADAPTED FOR ANY ALLERGY OR FOOD INTOLERANCE
IF YOU WISH, PLEASE ASK OUR LIST OF ALLERGENS