



## ECOSYSTEMS

### MARSH

Sole, strawberry, rosemary, samphire

### RURAL LANDSCAPE

Elements locally grown

### TUNDRA

Marinated & smoked salmon

### SWAMP\*

Duck, dashi, sprouts

### PHOTIC\*

Scallop, coral, seaweed “juvert” salad

### DESERT\*

Lamb, curry, yogurt

### APHOTIC BATHYAL

Red prawn, marine toast

### APHOTIC ABYSSAL\*

Monkfish, black beans, eggplant

### STEPPE

Beef, “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€

\*DISHES AVAILABLE A LA CARTE AT 56€

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	
MEDITERRANEAN RED TUNA TARTAR		
wasabi, mango, cashew		46
SEA CUCUMBER		
green peas "Vallalta" style		46
LOBSTER		
green beans, pistachio, coriander		48
FOIE GRAS		
sweet, sour & spicy contrasts		45
PETROSSIAN CAVIAR - OSSETRA TSAR IMPÉRIAL		
blinis, sour cream, cucumber		140
	MAIN COURSES -FISH-	
COD		
stuffed yolk, potato, raisins, quince		54
TURBOT		
beetroot romesco, spring onions		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-	
LAMB		
rösti. cheese bonbon, mint		54
PIRINEAN BEEF FILET		
turnip. thyme & "polvorón" shortbread		54
BERIAN PORK -PURE ACORN-		
"migas monteras", paprika, black garlic		55
STUFFED SQUAB -RARE-		
stuffed with Duroc pork, Sakura leaf, grapes		58
	DESSERTS	
CHEESE TABLE		
with honey & chestnuts		25
GREENHOUSE EFFECT		
strawberry, tangerine, celery		25
CHOCOLATE		
grue ice cream, green tea matcha, olive oil		25
MILKSHAKE		
white chocolate, spicy vanilla, crumble		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