

M E N U

Starters

SCALLOP "SALPICÓN" WITH AVOCADO ICE CREAM AND SCALLOP CORAL POWDER 34€
(Scallop from Dieppe, Normandy)

PRAWN "ASPIC" WITH SEA URCHIN CREAM "VIA VENETO" STYLE 42€

CARPACCIO OF "VITELLO TONNATO" WITH CECINA (dried beef) CONSOMMÉ GELÉE 38€
(Beef fillet "rubia gallega" in carpaccio, vitello tonnato sauce)

"LEMON FISH" SALAD WITH SEMI-DRIED FARMER'S CHERRY TOMATOES AND BASIL SORBET 34€
(Cocktail "Virgin Mary" with tomato water; cured lemon fish with garum)

SCAMPI AND SHRIMP TARTARE WITH WALDORF SALAD AND CELERY SORBET 48€

VIA VENETO SPANISH OMELETTE 56€

(New version of our omelette: with "Joselito" bacon and Imperial Golden Caviar)

"PANNA COTTA" WITH ARTICHOKE FROM EL "PRAT", MINI CALÇOTS, EEL FROM EL DELTA AND "ROMESCO" 28€

OUR CANNELLONI STUFFED WITH PRAT FREE-RANGE CHICKEN "POTA BLAVA" 28€

"COULANT" OF MUSHROOMS "CEPS", REIXAGÓ CHEESE FROM EL LLUÇANES, NUTS AND EGG YOLK FROM "CALAF" 36€

FISH SOUP WITH SAFFRON BRIOCHE AND "ROUILLE" 38€

(Bouillabaisse with jig-caught squid, shrimps from Palamós, mussels and black scorpionfish)

Fish

LOBSTER WITH CARDINAL SAUCE 54€

(With penne stuffed with lobster and iberian shoulder, Barcelona-style cardinal sauce)

RED TUNA BELLY "FRICANDÓ" FROM L'AMETLLA DE MAR 46€

(stewed tuna in traditional Catalan style with mushrooms "carreretes" and "trompetes de la mort")

RED MULLET CRUNCHY 38€

(Beurre blanc sauce in sherry with carrot and saffron)

COD FISH WITH CATALONIAN SOUP, VEGETABLES, CHICKPEAS AND "PAK CHOI" 38€

WILD TURBOT CHARCOAL-GRILLED WITH FLAME-GRILLED AUBERGINE 46€

Meat

HARE "À LA ROYALE" 56€

(with chestnuts from Viladrau and its consomme)

RED PARTRIDGE (from the Chambord forest) 46€

(stewed in traditional way with "trinxat" from la Cerdanya)

DEER FILLET "WELLINGTON" 46€

(with creamy mushrooms)

PIGEON RICE 42€

(warm pigeon carpaccio stuffed with creamy rice)

THE THREE BEEF FILETS WITH THREE SAUCES 46€

(Our historical dish version)

CHARCOAL-BROILED KID GOAT CHOPS WITH SOUFFLÉ POTATOES 44€

ROASTED DUCK IN ITS OWN JUICE "A LA PRESSE" (pressed) (min. 2 pers.) 48€ p.p.

(In two services with corn gnocchi, foie bechamel and noisette endive)

(Our greatest classic since 1967)