

# Great Tasting Menu

We offer you a gastronomic trip through our newest dishes accompanied by wines that have surprised and captivated us

Great Menú appetizer

*Champagne Rosé Les Grains de Antonin Pehu (À Verzenay)*

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

*Manzanilla Solera Playa Bodegas del Río*

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

*White wine A Cesteira 2022 Bodegas Fulcro Rias Baixas*

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"PANNA COTTA" WITH ARTICHOKES FROM EL "PRAT", MINI CALÇOTS,  
EEL FROM EL DELTA AND "ROMESCO"

*Red wine Fi de Masia 2022 L'Enclòs de Peralba*

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RED MULLET CRUNCHY

(Beurre blanc sauce in sherry with carrot and saffron)

*White wine L'Avi Arrufi 2016 Terra Alta (Magnum bottle)*

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DEER FILLET "WELLINGTON"

(with creamy mushrooms)

*Red wine Gran Cruor Cariñena 2015 Priorat Casa Gran del Siurana*

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SELECTION OF CHEESES

El Roig del Montsec (goat, Lleida), Torta Cañajeral (sheep, Valladolid), Fourme d'Ambert (cow, França)

*Red wine Campillo Reserva especial 1990*

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PUMPKIN AND RAW ALMOND TART WITH ITS ICE CREAM

(An autumn dessert)

*Fondillon 1996 Bodegas Monóvar, Alicante*

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**Price with wine pairing: 225€**

**Price without wine pairing: 165€**

Prices with VAT included