

*Our kitchen is for tasting.
We have developed some menus which
offer you a range of different flavours.
Another option is the "A la carte".*

Gourmet menu 85,00

Golden Egg

Smoked pigeon carpaccio with juniper ice cream

Ceps with foie gras

Red mullet with mandarin sauce and saffron

Duck terrine with plums and turnip purée

Caramelized apple

Wines that harmonize 25,00

Marfil Solera 1976. Alella Vinícola / G / Alella / Pansa blanca

El Quintà 07. Bàrbara Forés / B / Terra Alta / Garnatxa blanca

Coma Alta 07. Mas d'en Gil / B / Priorat / Garnatxa blanca i viognier

Clos Baquey 01. Elian Daros / T / Merlot, cabernet sauvignon, franc i abouriou

*Ch.Vieux Moulin 01. Adrien Cazeaux / D / Loupiac /
Senillon, sauvignon i muscadelle*

Season menu 69,00

Sweet potato soup with foie gras, chestnuts and mandarin

Dublin bay prawns with boletus and its head juice

Common Wood Pigeon's canelloni with mushrooms

Secreto of Iberian Pork with stew chestnuts
and Jerusalem artichoke

Pears with red fruits

Wines that harmonize 25,00

Morstein 06 Auslese. Wittmann / D / Rheinhessen / Riesling

Viñas de Gain 06. Artadi / B / Rioja / Viura

Ad Fines 00. Can Ràfols dels Caus / T / Penedès (Garraf) / Pinot noir

Brancaia 04. La Brancaia / T / Chianti Classico / Sangiovese i merlot

*Poiré Granit. Eric Bordelet / D / Massif Armoricaïn /
Plant de blanc, Fausset, De Cloche, etc.*

Vegetarian menu 55,00

Beetroot and mandarin ravioli

Low temperature egg with truffle soup

Mushrooms parmentier

Asparagus creamy rice

Autumn infusion with seasonal fruits

Wines that harmonize 25,00

Morstein 06 Auslese. Wittmann / D / Rheinhessen / Riesling

El Quintà 07. Bàrbara Forés / B / Terra Alta / Garnatxa blanca

Viñas de Gain 06. Artadi / B / Rioja / Viura

Pedrouzos 06. Val de Sil / B / Valdeorras / Godello

De Muller Solera 1926 / G / Tarragona / Garnacha

Joan Roca's Tasting menu 100.00

Our appetizer

Nuts with Ratafia and foie gras

Scallop with chervil

Sea bass with yogurt, gentian and lemon-peel skin

Lamb's Shoulder confit with
Manchego cheese, rosemary and paprika

Hare Royal with beetroot

Cheese

Pineapple and coconut

Chocolate and herbs

Wines that harmonize 40.00

Antique Oloroso. Fernando de Castilla / G / Jerez-Xérès-Sherry / Palomino

Expression Granite 06. Dom de l'Ecu / B / Muscadet / Melon de Bourgogne

Taleia 08. Castell d'Encís / B / Conca de Tremp / Sauvignon blanc i semillon

Torcas 99. Bod. Viña Magaña / T / Navarra / Merlot, cabernet sauvignon

Les Bécasses 99 M. Chapoutier / T / Côte Rotie / Syrah

Josephshöfer 05 Kabinet. Reichgraff von Kesselstat / D / Mosel / Riesling

Don Px 1982 Gran Reserva. Toro Albalá / G / Montilla-Moriles / Pedro Ximenes

Starters

Cabernet franc Salad 13,50
A timbale of apple and foie gras with vanilla oil 15,00
Dublin bay prawns with curry, roses and liquorice 21,50
Prawn with pigs trotters 22,00
Roast roots with truffle and liquorice 14,00
Common Wood Pigeon's cannelloni with mushrooms 11,50

Fish

Red mullet with mandarin sauce and saffron 18,00
Rice with codfish and spinachs 19,00
Sea bass with yogurt, gentian and lemon-peel skin 24,50

Meat

Veal filet with vegetables and soya 17,00
Secreto of Iberian Pork with stew chestnuts
and Jerusalem artichoke 16,00
Hare Royal with beetroot 24,00

Wines that harmonize

Anjou rouge 08. *Philippe Delesvaux / T / Anjou / Cabernet franc* 4,00
Ch Vieux Moulin 01. *Adrien Cazeaux / D / Loupiac / Semillon, sauvignon* 4,00
Oliver Conti 05 / *B / Empordà / Gewürztraminer et sauvignon* 5,50
Masia Carreras 06. *Martí Fabra / B / Empordà / Cariñena blanca, garnatxa* 6,00
Pedrouzos 06. *Val de Sil / B / Valdeorras / Godello* 8,00
Ad Fines 00. *Can Ràfols dels Caus / T / Penedès (Garraf) / Pinot noir* 7,00

Coma Alta 07. *Mas d'en Gil / B / Priorat / Garnatxa blanca i viognier* 6,50
Pedrouzos 06. *Val de Sil / B / Valdeorras / Godello* 8,00
Taleia 08. *Castell d'Encís / B / Conca de Tremp /
Sauvignon blanc i semillon* 7,00

Laquets 04. *Cosse Maisonneuve / T / Cahors / Malbec* 8,00
Brancaia 04. *La Brancaia / T / Chianti Classico / Sangiovese y merlot* 8,00
Les Bécasses 99 *M. Chapoutier / T / Côte Rotie / Syrah* 10,00

Desserts to be ordered at the start of your meal

Chocolate and herbs 9,50

Tiramisu 9,50

Caramelized apple 9,50

A Trip to Havana: rum sponge cake, lime soup,
peppermint granite ice and cane sugar. Frozen
Partagás Serie D No. 4 Cigar with spice ash 9,50

Autumm infusion with fruits 9,50

Cheese 11,00

Wines that harmonize

Don Px 1982 G. R. Toro Albalá / G / Montilla-Moriles / Pedro Ximenes 5.00

Garnatxa Masia Pairal. Martí Fabra / D / Empordà / Garnatxa 4.00

Ch Vieux Moulin o.r. Adrien Cazeaux / D / Loupiac / Semillon, sauvignon 4.00

De Muller Solera 1926 / G / Tarragona / Garnacha 7.00

Wine selection

All our starters and desserts are offered as half portions

Prices in euros. TAX included