



Autumn card 2006

first plates

Raw ham, special reserve <i>D. O. Guijuelo</i> ("hand cut")	21,00 €
Anchovy de l'Escala	9,00 €
"Cebiche" of mackerel marinated au coriander with fried bread	10,00 €
"Empedrat" cream with codfish "esqueixat"	9,80 €
Micuit of duck with roasted paprika marmalade and reduction from Módena	11,90 €
Red partridge warm salad pickled in grape juice and pined nut cream	12,00 €
Codfish crullers	7,80 €
Burgos blood sausage with roasted pepper	6,80 €
Sardines Coca with citrus salad	10,50 €
Grilled calamari with marinated little garlic	12,60 €
Red tuna and melom millefeuille with a touch of soy aroma	12,00 €

fish

Sepia's black rice al parmesano with cockle pesto	13,50 €
Juicy rice with lobster (2 persons)	34,00 €
Dentex filled with Iberian secret and its mince au White Martini	18,00 €
Great scallops with Black Trumpet mushrooms and orange balsamic	14,80 €
Good-taste wild fresh fish, depending on offer (to consult a waiter)	S/M
Traditional monkfish Suquet with potatoes	18,50 €



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meat

Pork's trotters with sea mouth and Norway lobster	14,50 €
Hare candied au thyme, filled with quince and mushrooms	17,20 €
Bullock tenderloin with chestnuts and pork sausage au Madeira	14,90 €
Bullock sirloin a la antique mustard (green pepper, Roquefort, Oporto)	18,50 €
Veal entrecote de Girona with our chips (350 gr.)	16,20 €
Grilled liver with black truffle and kings boletus	20,00 €

desserts

Tapestry of seasonal fruits with vanilla oil	5,00 €
Banana flan with Cola – cao foam	4,90 €
<i>Coulant</i> two chocolates with crispy almond	6,90 €
Gratined mango and pineapple rolls with tangerine ice – cream	6,00 €
Toffee fig au cane rum, Greek tsatsiki and lemon mousse	5,50 €
San Francisco sorbete al Cava	4,90 €

To all these prices has to be added 7% of VAT