

Inspired by the emotions that arise during a creative process, this menu has been designed for you to freely choose the dishes, without conventions. And so, when you visit us again, you will feel the same surprise as you did the very first time.



BY **WITTMORE** HOTEL

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CONTRABAN

IMPATIENCE*			BLANK			SURPRISE	
Rustic bread and breadsticks with assorted butter (smoked, Espelette, algae) G L T/N	6		Confit tomatoes, burratina and basil oil D T/N	13		Tuna tournedos with green peppercorns, onion parmentier and multicolour chard F SL M S C	24
Duroc pork belly, pickles, lime zest SL T/N	16		Roasted aubergine with pine honey and pine nuts T/N D	12		Gratin dauphinois croûte, leed demi-glace G D E MU SL	16
Vegetable crudités with dips: cumin hummus, turmeric hummus, tahini T/N C G SS	16		Roasted leeks, recuit (curd) and ash vinaigrette D SL M	12		NOSTALGIA	
FREEDOM*			Roasted cauliflower with lemon and tahini SS T/N	12		Cannelloni of roasted meats with black chanterelles, porcini soubise sauce G D E SE SL CY S	16
“Michelangelo pizza/brioche” (spicy tomato sauce, ricotta, fennel, pepperoni) G E D	15		CREATIVE PASSION			“Cardinal macaroni” pasta bake with Iberico pork E D SL G CY S	16
Oxtail sandwich with olivada cream cheese G E D SL	9		Carpaccio of vegetables with seasonal herbs SL C M	15		SWEET SATISFACTION	
Croi-ffle, smoked salmon with tartar sauce D G E F M	15		Carpaccio of langoustines, sour cream with caviar, lime and chives ML F SL E D G	28		Euphoria: Fresh pineapple with absinthe, honey and lime G D E SL	8
Cod croquettes with roasted-garlic alioli G E D SL F (4 ud)	10		Carpaccio of roast beef and beef ham, hazelnuts and Parmesan powder T/N D	19		Concentration: Dark chocolate mousse and Chantilly cream H L G	8
Roasted meat croquettes G E D SL (4 ud)	10		FRUSTRATION			Passion: Millefeuille with passion-fruit cream G D E	8
N2 Oyster Normandy natural ML (1 ud)	4		“Cocotte lutée” with sea bases, orecchiette and shrimp sauce F D G MU E SL	25		Inspiration: Reminiscent of the Dracula ice lolly (cola, vanilla, strawberry) E D	5
N2 Oyster Normandy with yuzu-kimchi dressing ML (1 ud)	4,5		Roasted lamb shank with herbs de Provence SL	25		Freedom: “Brioche/cake” with chocolate, toasted hazelnuts and goji berries G E D T/N	9
			Venison, clay, polenta, quince and pumpkin SL	28		Blanc: Vanilla ice cream E D G	6

G - Gluten, T/N - Tree nuts, CR - Crustaceans, C - Celery,
M - Mustard, E - Eggs, SS - Sesame seeds,
F - Fish, MU - Mushrooms, SL - Sulphites, P - Peanuts,
ML - Molluscs, S - Soya, D - Dairy, L - Lupin

*Dishes available from 12 noon to 10:30 pm.