

ENGLISH

Inspired by the emotions involved  
in the creative process, this menu  
has been designed for you to choose dishes  
without any restraints or formalities.  
Each time you visit you will be intrigued  
and tempted just like the first time!

BY **WITTMORE** HOTEL

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CONTRABAN

IMPATIENCE			BLANKNESS			SURPRISE		
<b>Rustic bread and breadsticks with butters</b>	G D N	8	<b>Marinated salmon, soy and yuzu</b>	F S G* E	16	<b>Grilled octopus with parmentier and rouille</b>	M E D	28
<b>Catalan artisan raw milk cheeses: goat, sheep and cow</b>	D N	16	<b>Lobster royale, tartare and cappuccino with fennel and apple</b>	E D C SL SH	18	<b>“Croûte de gratin dauphinois” and leeks demi-glace</b>	G D E SL M	18
<b>Cumin and turmeric hummus, tahini and vegetable crudités</b>	N C G* SS	16	<b>Grilled carrots with crispy basmati and wild rice</b>	D	16	30 minutes of cooking		
FREEDOM			CREATIVE EXCITEMENT			NOSTALGIA		
<b>Pressed brioche with red wine-braised oxtail and caramelized apple</b>	G L C SL	12	<b>Langoustine carpaccio with sour cream, caviar, lime and chives</b>	MS F SL E D	28	<b>Cannelloni of slow-braised meat with black trumpet mushrooms and porcini mushroom sauce</b>	G D E SL C S	18
<b>Mushrooms and truffle croquette</b>	(1 pc) D G	4	<b>Tuna belly with ponzu sauce and pickled vegetables</b>	F S SL E	28	<b>Catalan-style macaroni with Iberian pork secreto</b>	E D SL G C S	18
<b>Duck croquette with hoisin sauce</b>	(1 pc) G SL C S E D	4	<b>Iberian pork carpaccio, spiced mustard, egg yolk and tarragon</b>	M E D	21	Vegan, vegetarian, and gluten-free option		
<b>Cod fritters with lime mayonnaise</b>	(4 pcs) F E G D	16	FRUSTRATION			SWEET SATISFACTION		
<b>Normandy oyster n° 2</b>	(1 pc) MS	4	<b>Monkfish with cockles and white vermouth-infused leek jus</b>	F MS C SL D G*	28	<b>Euphoria: Oven roasted apples</b>	G* D E	9
<b>Normandy oyster n°2 with yuzu jelly and chili pearls</b>	(1 pc) MS	5	<b>Grilled sea bass with bimi, broccoli purée and a Priorat wine reduction</b>	F D SL	28	<b>Passion: Semi-savory cheesecake with raw red berries jam and cardamom caramel</b>	D G* E SL	9
			<b>Milk-fed veal shoulder glazed, spicy onions and rustic potatoes</b>	SL C	28	<b>Freedom: Carrot cake, citrus and passion fruit cream</b>	G E D	9
			<b>Rice casserole with Bresse pigeon and green olives</b>	C SL	28	<b>Blankness: Assorted ice cream selection (2 scoops)</b>	E D	6

G - Gluten, N - Nuts, SH - Shellfish, C - Celery,  
M - Mustard, E - Egg, SS - Sesame, F - Fish,  
SL - Sulfite, P - Peanut, MS - Molluscan shellfish,  
S - Soy, D - Dairy, L - Lupin

(\*) Can be served gluten-free.

Our commitment against food waste.  
In line with current regulations, we offer you  
the possibility to take away any uneaten food  
at no additional cost. We provide suitable packaging.