

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!

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CONTRABAN

|                                                                    |                     |    |                                                                            |               |    |                                                                                         |              |    |
|--------------------------------------------------------------------|---------------------|----|----------------------------------------------------------------------------|---------------|----|-----------------------------------------------------------------------------------------|--------------|----|
| IMPATIENCE                                                         |                     |    | BLANKNESS                                                                  |               |    | SURPRISE                                                                                |              |    |
| Rustic bread and breadsticks with butters                          | G D N               | 8  | Marinated salmon, soy and yuzu                                             | F S G* E      | 16 | Grilled squid, parmentier, rouille and squid ink                                        | M D E SL F   | 18 |
| Catalan artisan raw milk cheeses: goat, sheep and cow              | D N                 | 16 | Open ravioli with lobster tartare, spider crab and warm lobster cappuccino | E D C SL SH G | 18 | “Croûte de gratín dauphinois” and leeks demi-glace                                      | G D E SL M   | 18 |
| Cumin and turmeric hummus, tahini and vegetable crudités           | N C G* SS           | 16 | Grilled carrots with crispy basmati and wild rice                          | D             | 16 | 30 minutes of cooking                                                                   |              |    |
| FREEDOM                                                            |                     |    | CREATIVE EXCITEMENT                                                        |               |    | NOSTALGIA                                                                               |              |    |
| Pressed brioche with red wine-braised oxtail and caramelized apple | G D C SL E          | 12 | Crispy Parmesan tuile, confit tomato, artichokes and Iberian coppa         | G D           | 19 | Cannelloni of slow-braised meat with black trumpet mushrooms and porcini mushroom sauce | G D E SL C S | 18 |
| Mushrooms and truffle croquette                                    | (1 pc) D G          | 4  | Langoustine carpaccio with sour cream, caviar, lime and chives             | MS F SL E D   | 28 | Catalan-style macaroni with Iberian pork secreto                                        | E D SL G C S | 18 |
| Duck croquette with hoisin sauce                                   | (1 pc) G SL C S E D | 4  | Iberian pork carpaccio, spiced mustard, egg yolk and tarragon              | M E D         | 21 | Vegan, vegetarian, and gluten-free option                                               |              |    |
| Cod fritters with lime mayonnaise                                  | (4 pcs) F E G D     | 16 |                                                                            |               |    |                                                                                         |              |    |
| Normandy oyster n° 2                                               | (1 pc) MS           | 4  | FRUSTRATION                                                                |               |    | SWEET SATISFACTION                                                                      |              |    |
| Normandy oyster n°2 with yuzu jelly and chili pearls               | (1 pc) MS           | 5  | Turbot, cockles, tomato and black olive gnocchi, saffron sauce             | F G D SL      | 28 | Euphoria: Puff pastry mille-feuille with lemon cream and flat peach chutney             | G D E SL     | 9  |
|                                                                    |                     |    | Grilled sea bass with bimi, broccoli purée and a Priorat wine reduction    | F D SL        | 28 | Concentration: Choco mi-cuit, sour cream                                                | G E D        | 9  |
|                                                                    |                     |    | Rice with cod, cod tripe, spring garlic and black trumpet mushrooms        | F SH M SL E   | 28 | Passion: Semi-savory cheesecake with raw red berries jam and cardamom caramel           | D G* E SL    | 9  |
|                                                                    |                     |    | Milk-fed veal shoulder glazed, spicy onions and rustic potatoes            | SL C          | 28 | Freedom: Carrot cake, citrus and passion fruit cream                                    | G E D        | 9  |
|                                                                    |                     |    | Clay-roasted lamb shank, root vegetables and seasonal mushrooms            | SL C          | 28 | Blankness: Assorted ice cream selection (2 scoops)                                      | 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.