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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IMPATIENCE*		BLANKED OUT		SURPRISE	
Rustic bread and breadsticks with butter ${\tt G\ D\ N}$	8	Marinated salmon, soy and yuzu	16	Grilled octopus with parmentier and rouille MS E L	25
Catalan artisan raw milk cheeses: goat, sheep and cow D N	14	Chargrilled shin steak with marrow and confit tomato dressing SU C G	18	<pre>"Croûte de gratín dauphinois" and leeks demi-glace G D E SU M 30 minutes of cooking</pre>	23
Cumin and turmeric hummus, tahini and vegetable crudités N C G SS	16	Grilled carrots with crispy basmati and wild rice $\ oldsymbol{f L}$	16	NOSTALGIA	
FREEDOM*	10	CREATIVE EXCITEMENT	10	Cannelloni of slow-braised meat with black trumpet mushrooms and porcini mushroom sauce	18
Hot-cold pressed brioche of spider crab (txangurro style) MS SH E D G	12	Flat bread with vegetables and autumn mushrooms G	16	G D E SU C S	
Mushrooms and truffle croquette E G	(1 ud) 4	Tuna belly, ponzu sauce and pickled vegetables	28	Catalan-style macaroni with Iberian pork secreto E D SU G C S Vegan, vegetarian, and gluten-free option	18
Duck croquette with hoisin sauce G E D	(1 ud) 4	Iberian pork carpaccio, spiced mustard, egg yolk and tarragon M E S D G	21	SWEET SATISFACTION	
Cod fritters with lime mayonnaise F E G D	(4 ud) 16	FRUOTRATTON		Euphoria: Oven roasted apples G D	9
Normandy oyster nº 2 MS	(1 ud) 4	FRUSTRATION Cod fish "Cocotte luté", cockles and stewed leeks juice F MS C SU D	28	Concentration: Creamy chocolate in textures with olive oil G D E	9
Normandy oyster n°2 with yuzu and guindilla pearls MS	(1 ud) 5	Grilled sea bass, tenderstem broccoli, broccoli purée and Priorat wine sauce F D SU	28	Passion: "Blau de Net" creamy cheese with biscuit and seasonal fruit D G E	9
		Milk-fed veal shoulder glazed, spicy onions and rustic potatoes su c	28	Freedom: Beetroot sponge cake, mascarpone cream with white chocolate and raspberry sorbet G D	9
		Rice casserole with Bresse pigeon and green olives c su		Blanked out: Assorted ice cream selection (2 scoops) E D	9

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