

Tasting menu

To Enjoy

Drinks

Bottle of organic wine (per 3 guests) + osmosed water + coffee

Gin cocktail with kombucha [+€5]

Assorted croquettes mushroom / pumpkin and gorgonzola / vegan “black pudding”, leeks and pine nuts (TN)

Roasted watermelon, brie cheese, pistachios, walnuts and mint sauce (TN)

Crispy truffled Russian salad (V-G)

Eggplant roll with mushrooms, sun-dried tomato, basil and ricotta (V-TN)

Filet mignon, with vegan foie gras and ratafia reduction (V-TN)

XXL Catalan cannelloni, oyster mushrooms, boletus mushrooms and truffled béchamel (G)

Desserts (to choose)

Cheesecake a la catalana (TN)

Chocolate and hazelnut mousse cake (V-TN)

Catalan cream with chia, pears and caramelized cashews (V-TN)

(V) Vegan - (G) Contains gluten - (TN) Tree nuts

We cannot guarantee the absence of cross-contamination

teresa carles
— Cuina vegetariana —