

Traditional menu

Boletus Royal
and foie-gras

**

Gaig's cannelloni
with truffled sauce

**

Sea scallop
Jerusalem artichokes cream and roasted artichokes

**

Hake
with "all cremat" sauce, zucchini and beetroot

**

Roasted poularde from Penedès
à la catalane

**

Our Catalan crème brûlée
foam, toffee and lemon

**

Apple tatin
and vanilla ice-cream

75 €

Gran Àpat menu

Oysters from Marennes
and pickled mango

**

Sea bass tartar
with imperial caviar

**

Crab graten
and salad

**

Gaig's cannelloni
with truffled sauce

**

Bluefin tuna
with prawn ravioli and shallot puré

**

Charcoal-grilled foie-gras
with caramelized turnip and Pedro Ximénez

**

Hare Royale style
or
Crispy and boneless suckling pig

**

Strawberry
cheese and butter sablé

**

Guanaja chocolate
pear and cinnamon ice-cream

120 €

In both menus, we offer the chance to include a cheese plate from our artisanal selection (+10 €)

Bread and appetizers 4.90 € (please inform your waiter if you do not wish to have this item served). 10% VAT included

We have at your disposal a menu that contains all the allergies from our menu

Starters

- Oysters from Marennes and pickled mango 30.00 €
- Trio of tartars (Palamós prawn, wild sea-bass and *Bluefin* tuna) 29.90 €
- Duck foie-gras *a la sal* and brioche 27.80 €
- Crab graten and salad 29.00 €
- Salad with shrimps from *Sant Carles* 26.80 €
- Ganxet beans, prawn and sea urchin 32.00 €
- Seared veal brain and fritters with mustard mayonnaise 19.50 €
- Gaig's cannellonis with truffled sauce 24.00 €

Fish

- Sea scallops with Jerusalem artichokes cream and roasted artichokes 31.00 €
- Charcoal-grilled *Bluefin* tuna with prawn ravioli and shallot puré 32.00 €
- Sea-bass with potato gnocchi's and celery 42.00 €
- Hake with "all cremat" sauce, zucchini and beetroot 29.80 €
- Blue lobster and baby squids paella (20 min) 38.50 €

Meat and Poultry

- Beef steak tartar with calvados, creamy mustard and Pont Neuf potato 27.00 €
- Charcoal-grilled foie-gras with caramelized turnip and Pedro Ximénez 29.00 €
- Charcoal-grilled beef tenderloin, parmentier and soufflé potatoes 29.50 €
- Crispy and boneless suckling pig with strawberries and soft onion 28.00 €
- Roasted pigeon with *oloroso* sauce and its liver parfait 35.00 €
- Pigeon and Porcini mushroom paella (20 min) 28.00 €

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