

## Traditional menu

**Salad with shrimps from Sant Carles**  
and mango sauce

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**Sea scallop**  
with pulses and vegetables

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**Gaig's cannelloni**  
with truffled sauce

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**Monkfish**  
with "all cremat" sauce, zucchini and beetroot

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**Roasted poularde from Penedès**  
and morels

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**Our Catalan crème brûlée**  
foam, toffee and lemon

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**White chocolate puff pastry**  
and apricot ice-cream

**75 €**

## Gran Àpat menu

**Oysters from Marennes**  
and pickled rave

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**Tuna tartar**  
and watermelon

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**Asparagus Royal**  
and brioche

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**King Crab ravioli**  
and cream with caviar, champagne and codium

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**Charcoal-grilled sea-bass**  
with grilled vegetables

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**Charcoal-grilled foie-gras**  
with cherries and cassis

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**½ Roasted pigeon** and its liver parfait

or

**Crispy and boneless suckling pig** with strawberries and soft onion

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**Lime, passion fruit**  
and beer sorbet

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**Guanaja chocolate**  
berries and cream 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 rave 30.00 €
- Salad with shrimps from *Sant Carles* and mango sauce 28.00 €
- Trio of tartars (Palamós prawn, wild sea-bass and *Bluefin* tuna) 31.00 €
- Asparagus Royal and brioche 26.00 €
- King Crab ravioli and cream with caviar, champagne and codium 35.50 €
- Seared veal brain and fritters with mustard mayonnaise 20.00 €
- Gaig's cannellonis with truffled sauce 24.00 €

## Fish

- Sea scallop with pulses and vegetables 32.00 €
- Charcoal-grilled *Bluefin* tuna with "samfaina" and ginger 33.00 €
- Charcoal-grilled sea-bass with grilled vegetables 42.00 €
- Monkfish with "all cremat" sauce, zucchini and beetroot 36.00 €
- Blue lobster and baby squids paella (20 min) 46.00 €

## Meat and Poultry

- Veal tripe and "cap-i-pota" with chickpeas 24.00
- Beef steak tartar with calvados, creamy mustard and Pont Neuf potato 28.00 €
- Charcoal-grilled foie-gras with cherries and cassis 32.00 €
- Charcoal-grilled beef tenderloin, parmentier and soufflé potatoes 29.00 €
- Crispy and boneless suckling pig with strawberries and soft onion 31.00 €
- Roasted poularde from *Penedès* with morels 32.00 €
- Roasted pigeon and its liver parfait 35.00 €
- Pigeon and Porcini mushroom paella (20 min) 29.00 €

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