



RESTAURANT

MENU 70

Chusco

traditional country bread with seaweed butter

Crunchi-Tacos 2u.

potato tacos with red prawn, lime, Espelette pepper and nori seaweed

Carpaccio

of Norway lobster, lime-lemon-tarragon and Morruda olive oil

Foie

Royal de foie-gras caramelised foie-gras royal, candied quinces and goat cheese

Turbot

grilled and served on the bone with warm lettuce hearts and piquillo vinaigrette

Tatin

oxtail tatin with apples

Mousse tropical

passion fruit, pineapple, mango and coconut

White Wine Petit Sao D.O. Costers del Segre

Red Wine Petit Nur D.O.Q Priorat

Draft Beer

Soft Drinks, Water, Coffe / Tea

70€ PER PERSON (VAT included)

In case of allergies or food intolerances, please inform us.