

# a

RESTAURANT

## MENU FELIP TO SHARE

### Chusco

traditional country bread with smoked butter

G-L

### Crunchi-taco (2u.)

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

C

### Carpaccio

Norway lobster carpaccio, lime, lemon, tarragon and Morruda olive oil

G-H-C-ML

### Royal foie gras

caramelized, apple and goat cheese

SL-L-H-G

### Turbot

grilled, served with bones and lettuce hearts with "piquillo" vinaigrette

SL-L-ML-P

### Tatin

oxtail tatin with apples

G-L-SL

### Mi-Cuit

dark chocolat mi-cuit and sour cream

G-H-L

White Wine Petit Saó D.O. Costers del Segre

Red Wine Petit Nur D.O. Priorat

Beer Barrel Beer

Soft Drinks, Water, Coffee or Tea

**75€ PER PERSON (VAT INCLUDED)**

10% supplement on terrace

G = Gluten F/C = Nut C = Crustacean A = Celery M = Mustard H = Egg SS = Sesame  
P = Fish SL = Sulphit CC = Peanut ML = Mollusk S = Soy L = Dairy AT = Lupin