














ZERO PAT AT ERO



Avocado, mushroom, grapefruit, apple and smoked eel tartar with a basil and lime sorbet - 7 





Jerusalem artichoke, porcini mushrooms,  
vanilla and wildmushrooms - 11





Marinated sardines and pickled mushrooms - 7,50   





Organic pumpkin, carbonara sauce,  
egg yolk and bacon - 7,50





Glazed sweet potato, dried fruits, chilli, chestnut     
and roasted onions - 6,20




Cauliflower, salty almonds praliné,  
lime and garlic bread - 6





Red mullet, "beurre-blanc", pickled chilli,    
Lettuce and seaweed - 11






Roasted onions "tarte tatin" with a sheep cheese ice cream
and sherry wine - 5,50    



Poached organic egg, with a mild potato and garlic cream,    
mushrooms and gravy - 7,50





Roasted organic pork tail flatbread
with prawns and pickled onions - 7    






Mackerel, marinated organic egg yolk, pickled vegetables and a
rustic broth - 9   




Homemade ravioli with "carn d'olla" and "escudella" - 8    






Organic potato gnocchi with     
cauliflower, cod and hazelnuts- 7





Mussels, white wine and ginger - 8  







Steak tartar with a    
green mustard ice cream - 15




Red prawn creamy rice - 12,80     


Pork belly and cuttlefish paella - 11,50   

Braised organic veal rib with roasted     
lettuce and bearnaise sauce - 14,50

Organic lamb terrine with a pumpkin purée,    
sunflower seeds and a green salsa - 15

Ray and clams stew - 11      

Organic veal sweetbreads with a pig's trotters and porcini   
mushrooms crispy rice - 10,50

Celery Fish Gluten Sesame Soy Mustard Dairy Mollusc Egg Dried Shellfish Sulphites Peanuts
fruits