

## OUR SEASONAL TASTING MENU

Steak tartare cornet with Dijon mustard

Leek vichyssoise and almonds

Truffled potato gratin with kale

Hake “all cremat” (burnt garlic stew style) with baked potatoes

Cannelloni of succulent beef with cream of morel mushrooms

Honey and mató cheese with hazelnut sponge

*Water, bread, coffee and petit fours*

45 €

*Sommelier's pairing* +16 €

*Cocktails by Manel Vehí* +20 €