

TEMPS DE FLORS MENU

WELCOME CAVA CUP

STARTERS

IBERIAN HAM ACCOMPANIED BY COCA BREAD WITH TOMATOE &
EXTRA VIRGIN OLIVE OÍL

PUMPKIN CREAM WITH HERB OIL AND CRUNCHY BASIL

FOIE FLAKES SALAD WHIT FRUITS AND NUTS VINAIGRETTE

TROPICAL TUNA & SALMON TARTAR WITH MUSTARD AND SOYA

MAINS COURSES

GRILLED SEA BASS FILLET WITH BAKED POTATOES AND
CAMELIZED ONION

SOLE ON VEGETABLE BED

MEDIUM VEAL WITH ROASTED POTATOES AND VEGETABLES

DUCK LEG CONFIT ON CREAMY CHICKPEA, FIGS AND PEDRO
XIMENEZ SAUCE

DESERTS

CHEESECAKE WHIT BARRIOS

YOGURT WHIT MANGO COULIS

SANTIAGO'S CAKE

COCONUT PUDDING WHIT RED FRUITS

INCLUDES WATER, BREAD & WINE

WHITE DINARELLS D.O EMPORDÀ

ROSÉ DINARELLS D.O EMPORDÀ

DARK DINARELLS D.O EMPORDÀ

PRICE PER PERSON 29 € (VAT INCLUDED)