

“TEMPS DE FLORS 2019” MENU

Chef LLUIS LLAMAS



Appetizers

Perucchi vermouth (Gran Reserva)

Butterfish Tataki with scaling flowers

Pumpkin soup with feta cheese foam

Starters (one to choose)

Vegetables and prawn cannelloni

Aubergines, smoked petals and mild cheese

Octopus with paprika sauce and chickpea hummus

Main course (one to choose)

Sea bass with black olives sauce and begonia petals

Fish Tartar: tuna fish tartar with sage flowers

Veal meat: boeuf bourgignon with pink flower

Desserts (one to choose)

Matcha Green Tea ice cream with chocolate and Sake

Homemade cake with berries, chocolate and rosebush petals

Catalan Mandarin sorbet with caramelized fruits, vodka and rose pepper

Wines: Clos Primat, Empordà, red (tempranillo, garnacha, cabernet sauvignon)

Clos Primat, Empordà, white (Xarello, macabeo, chardonnay)

Bread and Mineral Water

MENU PRICE €35 (V.A.T. included)