

# Seasonal dishes

- *Warm broad vean salad with confit duck gizzards* ..... 17,00 €
- *Sautéed artichokes, green asparagus and mushrooms* ..... 18,00 €
- *Fried artichoke hearts with romesco sauce* ..... 14,00 €
- *Seasonal morels with cream* ..... 25,00 €
- *Roast beef cannelloni with Garrotxa truffle* ..... 19,00 €
- *Rice with Iberian pork and mushrooms (min 2 pers)* ..... 23,00 €/Pers
- *Brown meagre from the oven (with potato, onion and tomato)* 24,00 €
- *Meat or fish with morel mushrooms in cream sauce (suppl.)* .... 7,00 €

## Recommended wines:

Mar de Lluna 24 (Marià Pagès) garnacha blanca y muscat D.O. Empordà	20 €
O luar do Sil 24 (Pago de los Capellanes) godello D.O. Valdeorras	26 €
Pago de los Capellanes roble 24 tempranillo D.O. Ribera Duero	30 €
Inici 21 (Merum Priorati) garnacha, cariñena, sirah D.O.Q. Priorat	33 €
Viñas de Gain cr. 22 (Bodegas Artadi) tempranillo D.O. Ca Rioja	36 €
Textures de Pedra cava (Raventòs i Blanc) xarel·lo, sumoll Conca riu Anoia	44 €

10% VAT included