

Jordi Vilà Menu  
155

**WATER**

Vermouth slush. Anchovy with  
spices and herbs butter. Olive pastry

Sea urchin with rockfish white *suquet*\*

OYSTER with artichoke, fish broth and caviar

**EARTH**

Grilled lettuce salad with forest rabbit *rilette*,  
toasted bread and orange and pumpkin toffee

Caramelized cabbage, cheese and truffle\*

*Callos amb xoriço*  
(Cod tripe and spicy pork sausage)

**FIRE**

European spider crab rice with *manzanilla*\*

Grilled wild fish, almond emulsion and bread  
soaked with fish broth

Hare and beetroot *à la Royale*

**AIR**

Chestnut, mandarin, rum

Tiramisu

*\*The availability of the marked dishes depends on  
the market*

## Alkimia Menu

98

Cottage cheese with tomato and acidulated juice

Iberian tuna with *samfaina* (vegetables stew)

Sautéed chard with garlic, artichokes, oyster  
*romesco* and grilled oyster

Leek tatin with horseradish and cheese cream

Roasted veal ravioli with sea urchin  
and *menière capipota*

Grilled wild fish with aubergine, cured lemon and  
*tellinas* juice (clam)

Langoustine with dry *suquet*, *picada* and  
*escalivada* (roasted red pepper and aubergine)\*

Roasted sweetbreads with mustard pickled  
cucumber and 'french fries'

*Menjar blanc* with seasonal fruit  
and cava *gelée*

Chocolate cake with pickled plums ice cream

## Dishes

Grilled lettuce salad with forest rabbit *rilette*,  
toasted bread and orange and pumpkin toffee  
24

Fish, langoustine and sea urchin tartar  
with caviar  
70

Iberian tuna with *samfaina* (vegetables stew)  
28

Leek tatin with horseradish and cheese cream  
24

Sautéed chard with garlic, artichokes, oyster  
*romesco* and grilled oyster  
26

Caramelized cabbage, cheese and truffle\*  
39

Lobster served in two times:  
galanga's dry *suquet* and soggy rice\*  
65

Roasted veal ravioli with prawn  
and *menière capipota*  
34

Grilled wild fish, almond emulsion and bread  
soaked with fish broth  
47

Pigeon with mountain *romesco*  
36

Ecological *Xisqueta* lamb with  
aubergine and mashed pine nuts  
34

Roasted sweetbreads with pickled cucumber  
and 'french fries'  
28

Wildfowl\*  
45

Royal hare and beetroot *à la Royale*  
36

## Desserts

*Menjar blanc* with seasonal fruit  
and cava *gelée*  
14

Chestnut, mandarin, rum  
14

Cream millefeuille with seasonal fruit  
14

Citric soufflé with fruit salad and  
citrics ice cream  
14

Tiramisu  
14

Chocolate cake with pickled plums ice cream  
14

**10% of TAX included in all our prices.**

Our dishes contains more ingredients that are not mentioned,  
we suggest to consult us in any case of personal intolerance or  
allergies.