

Desserts

Menjar blanc with seasonal fruit
and cava *gelée*

14

Fresh dessert: lemon verbena, almond and plum

14

Pistachio and strawberry cream millefeuille with
strawberry ice cream and mint

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.

Jordi Vilà Menu
155

WATER

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

Sea urchin with rockfish white *suquet**

Prawn, langoustine and fish tartar with caviar.
Boccatto di cardinale

EARTH

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

Caramelized cabbage with mushrooms,
cheese and truffle cream*

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

Fresh dessert: lemon verbena, almond and plum

Tiramisu

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

Alkimia Menu

98

Cottage cheese with anchovy *ganache*

Courgette flower with oyster *romesco* and
grilled oyster with scrambled egg

Tuna with Iberian *samfaina* (vegetables stew)

Leek millefeuille with horseradish
and cheese cream

Roasted veal ravioli with prawn
and *menière capipota*

Grilled wild fish with aubergine, lemon and galanga

Lobster with dry *suquet*

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
22

Prawn, langoustine and fish tartar with caviar.
Boccatò di cardinale
68

Tuna with Iberian *samfaina* (vegetables stew)
22

Sautéed chard with garlic, stuffed courgette
flower and oyster *romesco*
22

Caramelized cabbage with mushrooms,
cheese and truffle cream
32

Lobster served in two times:
dry *suquet* and soggy rice
45

Roasted veal ravioli with prawn
and *menièure capipota*
34

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

Pigeon with mountain *romesco*
34

Ecological *Xisqueta* lamb with aubergine
and mashed pine nuts
32

Roasted sweetbreads with pickled cucumber
and 'french fries'
28

Roasted grouse with roasted red pepper
and mushrooms*
42

Royal hare and beetroot *à la Royale*
32