

## Our Oysters special *daniel sorlut* n°2

Natural 33€ (5,5€ per piece)

Mignonette (shallots and red wine vinegar) 36€ (6€ per piece)

Greta Garbo (cubes smoked salmon, salmon roe and wasabi) 39€ 🍷 (6,5€ per piece)

Luxe (caviar Osetra (10gr.) and crème fleurette) 49€ 🍷

## Cold starters

Jamón Bellota 100% Ibérico D.O. Jabugo and pan&tomate 25€ 🍷

Carpaccio de gambas from Palamós 29€ 🍷

My lobster tartare with Parmentier of potato 33€ 🍷 🍷

Salmon tartare, feta chesse and red beet 22€ 🍷

Home-made foie gras with brioche 23€ 🍷 🍷 🍷

Roquefort terrine with plums and walnuts & brioche toast 19€ 🍷 🍷 🍷

Mini veal tartare with oysters 26€

## Hot starters

Grilled scallops & cava sauce 24€ 🍷 🍷

Galician style octopus with Parmentier of potato lightly smoked 21€ 🍷

Whole bone marrow with steak tartare and toast 25€ 🍷

Whole bone marrow with scallops, parfait of seurchin and toast 28€ 🍷 🍷

Extra brioche de nueces 2,5€ o pan con tomate 5€

## Meat

Hand-cut steak tartare with French fries or toast 29€ 

Grilled veal fillet with garniture 28€

Green peppercorn sauce, bearnaise or herb butter 3€ 

Grilled veal fillet with porcini sauce and truffle oil 32€ 

Grilled veal fillet, red wine sauce and baked duck liver 40€

Oven roasted rack of lamb with parsley crust 36€ 

Crispy boneless pig's trotters with scallops 30€  

Seared pigeon and baked duck liver 35€

## Offal Delicacies

Veal kidneys 20€

Veal tripes (callos) with squid/without squid 25€/20€

Sauteed veal tongue with red wine sauce 22€

Bread service, homemade appetizers and petits fours 4€

Please let our Staff know of any food allergies.

We will do our best to accomodate.

*All our dishes may contain traces of gluten, egg, fish, crustaceans, soy, milk, nuts, celery, sesame, mustard, mollusc and sulphite.*

### Food allergens

 Gluten

 Dairy

 Nuts

 Crustaceans