














# Weekly Menu














## 30 MARCH - 2 APRIL

From Monday to Friday at noon 13:00 h a 15:30 h
















### First course

- Tomato salad with tuna belly, anchovies, Kalamata olives and honey-lemon vinaigrette  
- Smooth smoked potato cream with guanciale and trout roe   
- Creamy boletus and truffle rice  
- Cerdanya-style trinxat with black sausage and pork cracklings 
- Burrata with thin slices of Bologna mortadella, cherry tomatoes and mustard vinaigrette (+ 5€)   

### Second course

- Pumpkin and almond ravioli with Genoese pesto    
- Pork tenderloin on fine mashed potato, sobrasada and honey  
- Brioche filled with beef tartare with our Abba sauce and fried sweet potato   
- Oven-baked salmon with Asian crust on celeriac cream   
- Simmental beef entrecôte with potatoes and piquillo peppers (+8,50€) 

### Dessert

- Fresh fruit fan 
- Baked cheesecake with red berry coulis and crumble   
- Chef's pastry selection    
- Brioxelle infused with bourbon vanilla with its ice cream    
- Homemade torrija with vanilla ice cream   

**Beverage**  
Km. 0 water, wine, beer or soft drink, dessert or coffee

**23€**  
VAT Included