

*Cerco un centro di gravità permanente
che non mi faccia mai cambiare idea
sulle cose, sulla gente*

Franco Battiato

SEASON 2019 MENU

“ESCUDELLA”¹ with truffled meatballs and mint / 16,00

BLINIS with tartare of smoked **SALTED SARDINE** / 16,00

TERRINE OF FOIE with pink pepper, figs and “kikos²” / 17,00

SPANISH OMELETTE, grilled **SCALLOPS** and **TRUFFLES**
mayonnaise / 18,00

GNOCCHI with Muntanyola buffalo blue cheese and **PRAWNS** / 16,00

Homemade **CANNELLONI** with **WILD MUSHROOMS**’ béchamel sauce,
garlic oil and herbs salt / 16,00

PIG’S TROTTER carpaccio with cheese from Ossera, baby broad beans,
almonds and sautéed prawns / 17,00

Mum’s **COD** fried with pistachio “romesco³” and wild puffed rice / 18,00

RICE with vegetables, wild mushrooms and pickled small **RABBIT**
shoulders / 18,00

Home-cured **MAGRET of DUCK** with beetroot purée / 18,00

Chicken **BELLY** (“callos”) and cod gut / 16,00

VEAL TENDERLOIN with chips / 24,00

Stewed **PORK CHEEKS** with black peas / 18,00

BABY GOAT or LAMB from Josa with garnish / 23,00



TASTING MENU

Good luck and health

52,00

¹ Broth with noodles followed by stewed meat and vegetables.

² Toasted corn

³ Catalan sauce made with nut (pistachios), red pepper, tomato and garlic.

