

MENÚ FARNERS

Foie bonbon on “carquinyoli” and apple compote
Salad of tender sprouts with sugared almonds, blue cheese and ratafia
“Trinxat” of Kale cabbage from our garden
with double chin in two cookings
Crispy open red shrimp ravioli and its juice



Lacquered tuna in oyster and citrus sauce
with golden pak choi and dried tomato



P.X. raised beef shank terrine with “calçots” and their cream



Creamy hazelnuts on red fruit crumble
Caramelized pineapple with coconut foam

Artisan cheeses with their accompaniments
(supplement of 15€)

Mineral water included

Glass bread coke with tomato or without tomato 1,90€ pp. VAT included

49€/person

VAT included