

MENU FARNERS

"Calçots" cream with low-temperature quail egg and jerky meat
Tender broad bean salad with goat cheese, walnuts and its vinaigrette
Smoked mackerel on brioche with chili butter and pickles
Seasonal mushroom parcel with foie gras and its juices



Grilled fish of the day with parsnip and tarragon cream, and black olive caviar



Slow-cooked "Girona" Angus beef chuck terrine with wild asparagus



Bourbon vanilla foam with mandarin slushie
Pistachio and chocolate ingot with ice cream

Artisan cheeses with their accompaniments
(supplement of 15€)

Mineral water included

*Crusty bread with or without tomato 1,90€ pp. VAT included



49€/person

VAT included