



## Our Oysters special Gillardeau n°2

Natural oysters 33€ (5,5€ per piece)


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

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



Thai oysters (spicy Thai dressing, mint, coriander, fresh onion and pepper) 39€ (6,5€ per piece)

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



## Cold starters

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

Pairing option of Fino Manzanilla (Jerez) 5€

Lobster salad with brunoise of tomato, avocado and black olive pesto 35€  

Carpaccio de gambas from Palamós 29€ 

My lobster tartare with Parmentier of potato 33€  


Roquefort with plums and walnuts & brioche toast 19€   

Veal Carpaccio with fresh gooseliver and truffle oil 21€


Home-made foir gras with brioche toast 23€  



Pairing option of sauternes 6€

## 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 seaurchin 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 38€ 

Crispy boneless pig's trotters with scallops 30€  

Seared pigeon and baked duck liver 40€

## Offal Delicacies

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

Sauteed veal tongue with red wine sauce 22€

## Thai Style

Scallops with curry sauce 31€

Confit Duck thigh, thai style with baked duck liver and tamarido sauce 34€

## Arroz

Lobster with arroz 40€

Squid with arroz 32€

Bread service, homemade appetizers and petits fours 4€

Please let our Staff know of any food allergies.

We will do our best to accommodate.

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

### Food allergens

 Gluten

 Dairy

 Nuts

 Crustaceans