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## OUR TASTE MENUS NOS MENUS DÉGUSTATION

served a whole table

### THE LITTLE GASTRONOMIC MEAL

**small appetizer, three half dishes and dessert**

surprise menu

without wines	52.50 €
with Windsor pairing	74.50 €
with Premium pairing	95.00 €

### “SIGNATURE DISHES” MENU

**two small appetizer, four half dishes and two desserts**

a selection of the best dishes in the menu

our chef small appetizer

false steak tartare: same preparation and seasonings, but with beetroot

- light and refreshing tomato soup with prawn tartar and lime-celery ice cream
- light lobster cannelloni with vegetables and lobster head concentrate stock
- grilled monkfish with white asparagus, lime and cockles stew
- suckling pig rack at low temperature, strawberries, spring onions
- kiwi + shisho

hazelnut coulant with coffee ice-cream and baileys sauce

without wines	77.50 €
with Windsor pairing	105.00 €
with Premium pairing	150.00 €

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## TAPAS TAPAS

- **caviar Royal Amur River (on its own) 10 grs / 30 grs** 35.00 € / 95.00 €
- **oysters Gouthier n° 3 (Normandy) (1 piece)** 3.95 €
- **red tuna dice macerated with ginger, soya and garlic (1 piece)** 5.70 €
- **scallop with citric chutney and lemon thyme (1 piece)** 5.70 €
- **sea urchin stuffed with their own cream (1 piece)** 6.90 €
- **cured iberian ham with tomato bread** 16.50 € / 23.60 €
- **anchovies from L'Escala in virgin olive oil (1 piece)** 2.75 €
- **seasonal tomatoes, onion, strawberries and “in oil” bonito belly (tapa size)** 14.25 €
- **boiled beef and ham croquettes (4 pieces)** 9.60 €
- **stir-fried duck liver with woodland berries in Port wine and hazelnuts** 17.60 €

A serving of craft bread from the Fleca Balmes bakery; sourdough bread baked in a wood-fired oven + Windsor complements €4.25. We serve these complements by default. May you do not want them, please let the maître d' know when doing your order.

— VAT included —

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## STARTERS ENTRÉES

- **refreshing cold tomato soup with prawn tartar and lime-celery ice cream** 21.90 €  
soupe rafraîchissante de tomate, tartare de crevettes et glace citron vert-céleri
- **Warm octopus, cucumber and bacon salad with seasonal truffle** 23.10 €  
salade tiède de poulpe, concombre, lard et truffe de saison
- **false steak tartare: same preparation, but with beetroot** 18.90 €  
faux « steak tartare ». Même préparation, mais la betterave est la vedette
- **roasted vegetables salad, broccoli purée and sesame miso vinaigrette** 17.20 €  
salade tiède de légumes rôtis à la purée de brocolis, vinaigrette au miso et sésame
- **cold salad with “pilota” meat ball, pickled vegetables and chickpea** 23.70 €  
salade froide de « pilota », boulette à base de bouillon, cornichons et pois chiches
- **tuna belly carpaccio, diced bread and tomato, with ham oil and oil** 24.20 €  
carpaccio de ventresque de ton, dès de pain et tomate et caviar d’huile
- **celery tagliatelle with carbonara and truffle** 18.90 €  
tagliatelles de céleri à la carbonara et à la truffe
- **light lobster cannelloni with vegetables and lobster head concentrate stock** 26.90 €  
légers cannellonis au homard au jus concentré de ses têtes

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## RICE DISHES RIZ

- **smoked rice; artichokes, broccoli, asparagus and green beans** 22.30 €  
riz fumé; artichauts, brocolis, asperges... et une touche de fumée
- **Palamós shrimp creamy rice with shrimp head juice** 31.20 €  
riz crémeux aux crevettes de Palamós et au jus de ses têtes
- **surf and turf: octopus and pig’s trotters rice, with paprika** 26.80 €  
mer et montagne: riz de pieds de porc et poulpe avec paprika alioli



our chefs Carlos Alconchel and David Rodriguez

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## FISH POISSONS

- **anglerfish with white asparagus, cockles and lime stew** 29.10 €  
lotte grillés aux asperges blanches et coques ragoût et citron vert
- **grilled turbot with vacuum seal endives, truffled meat broth and hazelnuts** 31.10 €  
turbot grillé avec endives sous-vite, bouillon de viande truffé et noisettes
- **cod comfit with black and green olives, basil, capers and spring garlic** 25.90 €  
morue confite à l'olive verte et noire, basilic, câpres et ail doux
- **grilled tuna belly, carrots pure, vinegar onions and warm "escabeche"** 33.80 €  
ventrèche de thon grillé, purée de carottes et oignons au vinaigre
- **sauteed "fesolets" (premium small white beans) with onions and baby squits** 23.70 €  
haricots "fesol de l'ull ros" sautés avec oignons et petits calamars

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## MEAT VIANDES

- **Bresse pigeon with creamed corn, baby corn and grilled duck liver** 30.85 €  
Pigeon de Bresse à la crème de maïs, épis de maïs baby et foie de canard grillé
- **Black Angus rib steak, 158°F 22 hs, smoked eggplant, roasted vegetables** 28.80 €  
côte de Black Angus, 70°C 22 hs, avec pure à l'aubergine fumée, légumes rôtis
- **tartar steak made from beef sirloin (raw)** 26.70 €  
steak tartare du filet de bœuf (cru)
- **boneless suckling pig rack at low temperature, strawberries and onions** 29.40 €  
carré de cochon de lait désossé cuisiné à basse température, fraises et oignons
- **lamb shoulder cooked for 12 hours with salsify** 32.20 €  
épaule d'agneau cuite pendant 12 hs, avec salsifis

In Windsor, we mostly cook at the moment. In case you suffer from any food restriction, please let us know and we will gladly try to adapt the preparations to your needs.

● gluten free ● vegetarian ● ovo-vegetarian ● ovo-lacto-vegetarian