Windsor Menu

menu 75€

harmony of three wines 35€

Artichoke carpaccio with aged cheese and pine nut truffle vinaigrette

Grilled turbot, cauliflower purée and orange

Confit suckling pig cannelloni, cheese fondant and roasting jus

Chocolate fondant tartlet

- Menu available for the whole table only -

Gran Windsor Menu

menu 110€

harmony of four wines 50€

Artichoke carpaccio with aged cheese and pine nut truffle vinaigrette

Sea urchin filled with its own cream

King prawns ravioli with coral jus

Grilled turbot, cauliflower purée and orange

Venison loin, sweet potato, chestnuts and pepper sauce

Ullestret cloth-drained fresh cheese with raspberry sorbet and forest berries

Hazelnut coulant

- Menu available for the whole table only -

Handcrafted Breads

	White sourdough bread	3 €
	Semi-wholemeal walnut bread, stone-baked	4 €
▶	Coca bread with tomato and extra virgin olive oil	6 €
	Duo of butters: smoked and classic	5 €

▶ Catalan cuisine

Gluten · Crustaceans · Egg · Fish · Peanuts · Soy · Milk · Tree nuts · Celery · Mustard · Sesame · Molluscs

-VAT included-

TAPAS AND SMALL BITES

Marinated bluefin tuna cube, pickled carrot purée (1 piece)	9 €
Special No. 3 oyster (Normandy), natural (1 piece)	6 €
Grilled scallop, surf and turf (1 piece)	8 €
Prawn tartare on a brioche cube (1 piece)	10 €
Tomato tatin with smoked sardine (1 piece)	7 €
L'Escala anchovy with avocado (1 piece)	5 €
Wood-fired roasted red pepper with olive tapenade	15 €
D.O. Guijuelo acorn-fed Iberian ham with tomato bread	28 €
Sea urchin cream (1 piece)	7 €
Traditional Catalan stew croquette with ham (1 piece)	5 €
Aubergine fritter with fresh cheese and honey (1 piece)	4 €

STARTERS

Artichoke carpaccio with aged cheese and pine nut truffle vinaigrette	24 €
Confit aubergine, grilled vegetables, hazelnuts, romesco and miso	20 €
King prawns ravioli, leek and carrot with coral jus	26 €
Octopus, fork-crushed smoked potato, pistachios and mushrooms	26 €
Sautéed mushrooms with cured egg yolk and a veil of pancetta	23 €

MAIN COURSES

Red mullet rice with mushrooms	32 €
Squid with caramelised onion and chanterelles	29 €
Grilled monkfish inspired by a traditional suquet	37 €
Catalonia - Euskadi cod; spinach pil-pil, hake cheeks, raisins and pine nuts	32 €
Charcoal-grilled turbot with cauliflower and orange purée	37 €
Beef fillet steak tartare, potato rösti and toast	32 €
Grilled beef fillet, foie gras, bone marrow and smoked potato purée	36 €
Confit suckling pig cannelloni, cheese fondant and roasting jus	26 €
Venison loin, sweet potato, chestnuts and pepper sauce	36 €
Suckling lamb shoulder with organic Can Galderic plums and baby onions	38 €