



candlelight

ROMAIN FORNELL
S'AGARO 1932

FESTIVAL SPRING 2017

Amuse-bouche

Red tuna salad with avocado, radish
and soy ginger vinaigrette

King trumpet mushrooms
with duck juice and trout eggs

The egg in its nest with truffle sabayón,
light mushroom soup

Rockfish Bouillabaisse,
served under a tarragon veil with rouille emulsion

Crispy beef fillet smoked with the vine ashes
with reduction of wine of the Priorat and crunchy sour potato

Natural Pineapple in Kirsch with rose flowers granité

Coffe bean, roasted coffee mousse,
granité and hazelnut praliné mousse

88 €



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LIGHT NOTES TO START

Oyster in warm foie gras soup and foie gras with oyster leaf	31€
Red tuna salad with avocado, radish and soy ginger vinaigrette	31€
Fennel vichyssoise on ice with Sologne caviar and crunchy grissini	25€
Marinated oysters with caviar and smoked butter toast	31€
King trumpet mushrooms with duck juice and trout eggs	19€
The egg in its nest with truffle sabayon and light mushroom soup	32€

MARINE GARDEN

Rockfish bouillabaisse served under a tarragon veil with rouille emulsion	28€
Palamós prawns made in kombu seaweed with plankton and crunchy sea leaf	46€
John Dory, « tear » peas, beurre blanc and herring caviar	38€
Turbot in bread crust, artichoke confit and béarnaise	38€

LAND & MOUNTAIN PERFUME

Piece of crispy beef fillet smoked with the vine ashes with reduction of wine of the Priorat and crunchy sour potato	38€
Lamb with caramelized shallot, mashed potato "Robuchon" and roasted black garlic juice	38€
Pigeon à la presse, caper marmalade, spiced quinoa and onion from Figueres	38€
Roast acorn duck breast grilled with its confit tight in a block, dates and lemon, beetroot juice and ginger	31€
Knife prepared beef steak with frozen mustard and soufflé potatoes	29€

THE CLASSICS SINCE 1932

Beef Chateaubriand, potatoes soufflé and béarnaise	38€
Brased foie gras scalope with green apple	33€
Scampi Candlelight	31€

THE SWEET TO FINISH

Natural pineapple in Kirsch with granité of rose flowers	15€
Silvers of meringue, basil sorbet, lime cream and vanilla mousse	15 €
Roast coffee bean, granité and hazelnut praliné mousse	15€
Classic Crêpes Suzette	16€

*In case of intolerance or allergy, please contact our staff.
At your disposal there is a composition of our dishes..*

10% VAT included