



La Carte de l'été

Les Entrées

Bonito Tuna
Fluffy Oyster Mousse and Watermelon



“L’Escalivada”
Roasted Catalan Vegetables



“Escabèche” of Mediterranean Mullet
Raspberries and Lovage



Jack Be Little Puree and Roasted Sweet Dumpling
Pumpkin Seeds Risotto, Butternut Pickles

Les Suites

Flame Seared Mackerel
Celery and Granny-Smith Apple



Orange Blossom Chickpea “Panisse”
With Coriander, Citrus and Cocoa Grounds





*Grilled Chicken Leg
Green Tortellini and Melissa Sauce*



*“Can Mathilde” Pork Loin
‘Bleu d’Artois’ Mashed Potatoes, Hazelnut and Summer Truffle*

Our Subtle Selection of Catalan Pyrenees Cheeses

With a Glass of Rancio or Maury (10cL)

20€

(In addition to our Menu)

Les Desserts

*White Chocolate Mousse, Raspberry Sorbert,
Cardamom Whipped Cream*



*Dark Chocolate
« Chervil n’Toffee »*



*Meringue and Sheep Milk Ice Cream,
Blueberry Coulis*

Le Repas du Baron 47€

A Starter, a Main Course and a Dessert

VAT and Service included

An extra –charge of 20% will apply if served out of the restaurant and/or at unusual opening hours

