



La Carte du Printemps

Les Entrées

*Baby Calamari in an “Aioli” Haze
With a Squid-ink Fluffy Mash*



*Snails and Prawns “Cargolade”
Some with Creamy Garden Herbs...
Others with Tomato, Thyme and Confit Lemon*



Countryside Asparagus Bavaois



*Lightly Smoked Confit Foie Gras
Apricot and Maury Chutney*

Les Suites

*Roasted Fish of the Day
Lemon “Ziste” and Broth Vinaigrette*



*Hake and King Prawn Pie
Catalan “Boutifarra” with Sea Butter*





*Grilled "Tiretap's" Pork Loin
Baked Potatoes in Pine Needles Salt Crust*



*"Grilled n'Confit" Duck, Caramelized Onions and Polenta
Collioure Anchovies*

Our Subtle Selection of Catalan Pyrenees Cheeses

With a Glass of Rancio or Maury (10cL)

20€

(In addition to our Menu)

Les Desserts

Our Precious Catalan "Mel I Mato"



Dark Chocolat Soufflé, Smooth Mocha



*Strawberries in a red-berry Melba
Garden Herbs Sorbet*

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

