



candlelight

ROMAIN FORNELL  
S'AGARO 1932

## SUMMER FESTIVAL 2018

( *Whole table* )

Amuse bouche

Beet tartare  
with green mustard and herb salad

Egg in its nest  
with caviar and its watercress sabayon

Squid and royal cucumber in carbonara  
with red tuna bacon and tear pea

Mullet fish of the Mediterranean, "rouille",  
caramelized potato and coriander pesto

Piece of crispy beef fillet smoked with the vine ashes  
with reduction of wine from Priorat and crunchy sour potato

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Basil and lime sorbet

Our Lemon Pie  
with raspberry sorbet

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**88€**

*In case of intolerance or allergy, please contact our staff. We have the  
composition of our dishes at your disposal.*

*Bread service 3€*

*Prices include 10% VAT*



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### LIGHT NOTES TO START

Red tuna salad with avocado, radish and soy ginger vinaigrette	31€
Marinated sea bream with sea urchin, cauliflower, chives and potato gaufre with nori	34 €
King crab on thin crunchy cake, mayonnaise, plankton and avocado	36 €
Beet tartare with green mustard and herb salad	19 €
Egg in its nest with caviar and its berry sabayon	32 €
Squid and royal cucumbers in carbonara with red tuna bacon	32 €
Artichoke carpaccio, "beurre blanc", truffle and tarragon veil	31 €

### MARINE GARDEN

Mullet fish of the Mediterranean, "rouille", caramelized potato and coriander pesto	31 €
Palamós prawns made in kombu with plankton and crunchy seaweed	46 €
Turbot in bread crust, candied artichoke and "béarnaise"	38 €
King crab confit, pea tendrils and tarragon veil	36 €

### PERFUME OF EARTH AND MOUNTAIN

Piece of crispy beef fillet smoked with the vine ashes with reduction of wine from Priorat and crunchy sour potato	38 €
Pigeon, pea tendrils, spiced quinoa and onion from Figueras	38 €
Roasted acorn duck fillet with its candied thigh pill, dates and lemon, beet and ginger juice	31 €
Knife prepared beef steak tartar with frozen mustard and soufflé potatoes	29 €

### THE CLASSICS SINCE 1932

Chateaubriand, potatoes soufflé and "béarnaise" ( <i>min 2 people</i> )	38 €
Lobster "à la presse" with plankton mayonnaise	46 €
Brased foie gras scalope with green apple	33 €

### SWEETS TO FINISH

Our Lemon Pie with raspberry sorbet	15 €
Crystal "Pomme tatin" with crunchy toffee and vanilla ice-cream and sparkling sugar	15 €
Chocolate "Ferrero", passion fruit sorbet, red fruit foam and toffee	15 €
Classic Crêpes Suzette	16 €

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