

ORIGIN

R E S T A U R A N T

APPETISER

STARTER to choose

Soup with garlic shoots
with slow-cooked first-laid hen's egg

Seasonal vegetables and sprouts from local farms
with micuit, cured ham, confit Collverd duck
gizzards from Vilamalla and mint

Char-grilled leek terrine
with Balfegó red tuna and romesco sauce (+€6)

FIRST COURSE to choose

Sautéed tuber vegetables with cured Iberico
bacon and truffle

Cauliflower royale with caviar and hazelnuts (+€6)

Local squid stuffed with 'perol' meat
with pearl onions and spiced squid ink sauce

SECOND COURSE to choose

Monkfish cheek with potato gnocchi, roasted
shallots and Scotch bonnet mushrooms

Hake in salsa verde,
artichokes from local farms and clams (+€6)

15-day aged lamb shank
with creamy morel mushrooms

Rossini steak (+€6)

DESSERT to choose

Charcoal-roasted Girona apple
with vanilla ice cream and caramel jelly

Cheesecake made with sheep's milk recuit
from Mas Marcè, served with walnuts and honey

Hazelnut mousse
with creamy dark chocolate and ice cream

PETITS FOURS

Menu €89

Menu with wine pairing €134

Includes water and coffee. VAT included.