

ORIGIN

R E S T A U R A N T

APPETISER

STARTER to choose

First garden harvest tomato salad with Klamata olives, anchovies from l'Escala, Emporità cheese and fresh basil

Duck foie gras terrine with apricots and hazelnuts

Chilled zucchini soup with caviar (+€6)

FIRST COURSE to choose

Spring onions en papillote and duck breast with onion consommé in *palo cortado*

Vegetable ravioli with cured sheep's cheese El Set, sprouts and flowers

Free-range chicken with langoustines, dried wild mushrooms, prunes and pine nuts (+€6)

SECOND COURSE to choose

Fried Cod with white miso dressing, spinach and mushrooms

Market-fresh fish with a cassoleta of cherry tomatoes, basil and black olives (+€6)

Pork Terrine with a spicy salsa and first-harvest seasonal fruit

Rossini steak (+€6)

DESSERT to choose

Red fruits with Recuit ice cream

Cassoleta of raspberries and cream

Bread with chocolate, oil (Argudell variety from Mas Fuertes) and salt

PETIT FOURS

Menu €89

Menu with wine pairing €134

Includes water and coffee. VAT included.