

MERCER TASTING MENU

Our Snacks

ASPARAGUS

From Gavá, Beluga caviar

SEA URCHIN

Royal, fennel emulsion

BACON

Warm, kale, ginger, lime

GREEN PEAS

From Maresme

RED MULLET

Grilled, its own parfait, asparagus, parsnip

CHICKEN

From Berguedá, roasted, morels, broad beans, rillettes pasta shells

PRE-APRICOT

Apricot gelée, wine jelly, thyme

APRICOT

Moist sponge cake, wine, vanilla, thyme

Petits fours

OUR CLASSICS

TERRINE

Our recipe, apple, toasts

16

CAVIAR

Trout, on the grill, potato mousse

13

OYSTERS

Buttered, Café Paris, lime, beef juice

27

MUSSELS

On the grill

12

PRAWNS

Velouté, celery, Beluga caviar

22

PRAWN

On the grill

12/ut

FOIE

Grilled, its garnish

28

FISH

From the market, on the grill

60/Kg

AGED BEEF

Ribeye, on the grill

68/Kg

FILET

Wellington

75/2p

SESONAL DISHES

BACON

Warm, kale, ginger, lime

15

GREEN PEAS

From Maresme

22

SEA CUCUMBERS

Sautéed, stewed green peas from Maresme

32

SMALL CUTTLEFISH

Green beans, chicken juice and fennel emulsion

28

RED MULLET

Grilled, its own parfait, asparagus, parsnip

30

SQUAB

Chef's style

45

CHICKEN

From Berguedá, roasted, morels, broad beans, rillettes pasta shells

30

PRE-DESSERTS

CHEESE

Assortment, 3 varieties

9

CHEESE

Assortment, 7 varieties

17

DESSERTS

STRAWBERRY

Sheep's milk, vanilla, toffee

10

APRICOT

Moist sponge cake, wine, vanilla, thyme

11

CHOCOLATE

White, smoked, banana, caramel, ginger

10

HAZELNUT

Praliné, coriander, green apple, vodka

11

CHOCOLATE

À la minute, biscuit ice cream, lime

12

Prices in €. Taxes included.

In case of food allergies or intolerances, please ask our staff for detailed information of the dishes we offer in our menu.