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

75

Drinks not included. Prices in €. Taxes included.
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

Prices in €. Taxes included.
SESONAL DISHES

BACON
Warm, kale, ginger, lime
15

GREEN PEAS
From Maresme
22

SEA CUCUMBERS
Sauté, 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

Prices in €. Taxes included.
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.