

M E R C E R  
R E S T A U R A N T

VALENTINE'S DAY  
Barcelona, February 14th, 2019

Empeltre's olive oil and spelt wheat bread

VARIEGATED SCALLOP  
Sauteed, Armagnac flamed, boletus cream

TUNA  
Tataki style, soy, avocado, sesame seed

SEA BASS  
Meunière, orange, muscatel

or

BEEF  
Grilled, potato parmentier, scallions

PANNACOTA  
Soft goat cheese, beetroot sponge cake, raspberry sorbet

MARIDATED WINES  
Cava Oriol Rossell Brut Cuvée Especial, D.O. Cava  
Tremendus Rosé, D.O.Ca. Rioja  
Anima de Raimat, D.O. Costers del Segre

Water, coffee, tea