

M E R C E R RESTAURANT

STARTERS

“Joselito” Iberian ham and bread with tomato	32
“Joselito” Iberian pork loin and bread with tomato	26
Foie gras and duck terrine, fig and muscatel gelée (brioche bread)	21
Endive, seasonal fruits and goat cheese crumble salad with beetroot vinaigrette	17
Tomato salad with anchovies or tuna belly dressed in Catalan-style hondashi vinaigrette	17
Steak tartare, cheese cream mousse and Savora mustard	23
Cod fritters, garlic-oil mayonnaise and cane syrup	18

FROM BARCELONA

Traditional roasted cannelloni	22
Grilled scallop, bacon, celeriac and apple	23
Surf and turf pig's trotters and prawns from Roses rice	36

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SEA DISHES

Grilled monkfish with walnut vinaigrette, capers and escarole frisée	
	28
Meunière sole with Anna potato and white asparagus	
	32
Red rockfish from Roses in “fishermen’s suquet”	
	32
Grilled gilt-head with “pip-pil” sauce beans and cod tripe	
	28

MOUNTAIN DISHES

Suckling pig at low temperature, mango tatin and spices bread	
	30
Suckling lamb, parsnip purée and glazed endive	
	34
Roasted cockerel in its juice and seasonal mushrooms garden	
	26
Lacquered knuckle of veal with topinambur millefeuille	
	32
Beef sirloin “Café de Paris” style with French fries or vegetables	
	26

Snacks and artisanal breads service	
	3

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DESSERTS

Rice with milk and berries sorbet	9
Hot brioche, vanilla, coconut and mango	10
Sicilian cannoli, strawberry and apricot coulis	9
Catalan custard cream foam with berries	10
Assortment of cheeses and compote	18
Artisan sorbets assortment	8
Artisan ice creams assortment	8

Prices in €. Taxes included.

In case of food allergies or intolerances, please ask our staff.