



# MENÚ OF THE FIG TREE

(whole table)

*Amuse bouche*

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**Cod Brandade, artichoke petals,  
red pesto and fig pearls**

**Pumpkin cream, fig marinated in Armagnac stuffed  
with blue cheese from Osona tempered with pine nuts**

**Tarta Tatin with figs, foie poêle  
with Pedro Ximénez reduction**

**Wellington sirloin steak stuffed with figs,  
pear butter and duxelles**

**Fig carpaccio, with marinated rhubarb,  
recuit (quark), fig leaf oil and  
mascarpone ice cream**

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*Petit fours*

**69 €**

VAT Included



## TASTING MENU

### “Symphony of flavours”

(Whole table)

*Amuse bouche*

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Tomatoes salad with Parmesan crumble, verbena and cucumber sorbet and vinegar crisprolled butter cookies

Royal crab with avocado, tomato sorbet and Parmesan mousse

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Baked sea bass fillet with rice cake paella and fish *suquet*

Homemade *gnocchi* with Parmesan, asparagus fricassee, vegetable chips and truffle broth

*Entrecôte* with red wine sauce and shallot confit with Comté mashed potatoes

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Citrus variations (fresh, confit and iced) with yogurt emulsion

*Petit fours*

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69 per person

Wine pairing: 34 per person