



candlelight

ROMAIN FORNELL  
S'AGARO 1932

## Autum Collection

*(Whole table)*

*Tuna tart and beetroot  
Iberian loin airbag and caviar  
Crispy cep, egg yolk and mushroom comfits  
Foie gras royal, armagnac and portobello mushroom  
Candlelight fritter*

Cucumber curd salad, tomato water and olive

Celery risotto, parmesan cheese and trout eggs

Langoustine, champagne air and caviar

Bottone of eel, foie gras foam and spring onions

Turbot, zucchini flower and basil

Suckling lab, pine nuts and rosemary choux

\*\*\*

Celery, basil and lemon

Sweet potato, tangerine and pumpkin

105€

*Wine selection 60€*

*Bread service included  
In case of intolerance or allergy, please contact our staff.  
We have the composition of our dishes at your disposal  
Prices include 10% VAT*



candlelight

ROMAIN FORNELL  
S'AGARO 1932

## Festival Emotions

*(Whole table)*

*Tuna tart and beetroot*

*Iberian loin airbag and caviar*

*Crispy cep, egg yolk and mushroom comfits*

*Egg, pistachio, potato foam and cured egg yolk*

*Candlelight fritter*

Vichyssoise on ice

Grilled leek and beurre blanc

Zucchini flower crispy, cod fish and natua sauce

Sea cucumber on pil-pil sauce, liquid egg yolk and carbonara

Costa Brava prawns, fennel cream and chive mayonnaise

Lobster, *capellini* and caviar

Red mullet, fondant potatoes, citrus and shiso leaf

Beef with mushroom crust, green asparagus and sherry wine

\*\*\*

Celery, basil and lemon

Peach, grilled almond and vanilla

140€

*Wine selection 75€*

*Bread service included*

*In case of intolerance or allergy, please contact our staff.*

*We have the composition of our dishes at your disposal*

*Prices include 10% VAT*



## LIGHT NOTES

Vichyssoise and soufflé potatoes	28€
Grilled lobster, beurre blanc and caviar	55€
Bottone of eel, foie gras foam and spring onions	32€
Sea cucumber on pil-pil sauce, liquid egg yolk and carbonara	55€

## MARINE GARDEN AND PERFUME OF EARTH

Costa Brava prawns, fennel cream and chive mayonnaise	62€
Red mullet, fondant potatoes, citrus and shiso leaf	42€
Squab in two firings, carrot and orange and choux de pate	46€
Bœuf en croûte de champignons, asperge verte et jus de xérés	46€

## SWEETS

Sweet potato, tangerine and pumpkin	15€
Peach, grilled almond and vanilla	15€
Crêpe suzette with Grand Marnier and vanilla ice cream	18€