

..... STARTERS

SHRIMP TARTAR inspired by a painting of <i>Riera Aragó</i> , with olives, cherry and beans	39
PRAWN TAILS -CUBAN STYLE- rice, banana with bacon, tomato and egg	40
BREAD AND GARLIC SOUP cod, mushrooms	38
SEA CUCUMBERS daikon turnip, beans, spinach cream	42

..... MAIN COURSES -FISH-

SAINT PIERRE FISH potato, olives and vermouth	39
CRAYFISH STEW potato	42
SEABASS mild curry sauce and coffee	42
SOUPY RICE WITH PRAWNS made with fishermen's sauce -strong sea flavour-	45

..... MAIN COURSES -MEAT-

COULANT MEATBALL potato's parmentier, carrot and zucchini	39
VEAL CHEEKS turnip vegetable ravioli and red fruits	38
COLT-HORSE STEAK OF THE PYRENEES pumpkin, cheese and vegetables	40
STUFFED PIGEON -RARE DONE- pork, cherry leaf, bittersweet apple, grenade	45

..... DESSERTS

Our desserts, each one in two services, are highly elaborate and should thus **be ordered at the beginning**.

THE CHEESES OF THE MONTH a selection of five cheeses with sweet cuisine contrast	25
COLORS First service: MARESME : strawberry in four textures: icecream, coulis, liquid & natural Second service: MONDRIAN : vanilla icecream with olives, raspberry, mint & saffron	25
LANDSCAPES OF SANT POL First serving: THE SUN : apple, orange, parsley and strawberry Second serving: THE MOON : coconut, orange blossom water, chocolate	25
CHOCOLATE First service: COLD : chocolate, egg custard and raspberry Second service: HOT : mint, chocolate, fruit & pine nuts	25

Moments
**AUTUMN GASTRONOMIC
TASTING MENU**

The **APPETIZERS** of the **MICRO-MENU**

SHRIMP TARTAR
inspired by a painting of *Riera Aragó*,
with olives, cherry and beans

PRAWN TAILS -CUBAN STYLE-
with rice, banana with bacon, tomato and egg

SEA CUCUMBERS
daikon turnip, beans, spinach cream

SEABASS
mild curry sauce and coffee

COULANT MEATBALL
potato's parmentier, carrot and zucchini

5 CHEESES OF THE MONTH
with sweet cuisine contrasts

COLOURS FROM MARESME
strawberry in four textures: icecream, coulis, liquid & natural

HOT CHOCOLATE
mint, fruit & pine nuts

THE PASTRY DIVERTIMENTI
petit fours

125 €

Wine Pairing available with the tasting menu.

All prices include 8% V.A.T.

– SERVICE IT'S NOT INCLUDED BUT IT'S OPTIONAL –