



Mestral Menu

Amuse-bouche

Iberian ham with coca bread

Hummus, guacamole with nachos, pita bread and bread sticks

Cured salmon with nori seaweed and marinated salmon

Creamy chicken croquettes breaded with panko

Main course

Baked seabass with onions, cherry tomatoes and potatoes

or

Duck magret with fruits of the forest sauce and crisp puff pastry

Dessert

Red velvet with raspberry sorbet

or

Lemon curd with mango foam and fresh mint *granita*

Bodega

AMIC red wine (Clos d'Agon D.O. Empordà)
Garnatxa, Merlot, Cabernet Sauvignon

AMIC white wine (Clos d'Agon D.O. Empordà)
Garnatxa blanca

Bread, water and coffee

Price per person €45 IVA included

