



END OF THE YEAR 2021

Height Menu by Chef **Albert Dolcet**

Tasting Menu

Imperial caviar over crisp fine truffled butter
Oyster in Bagnarotte sauce and basil brunoise
Miso marinated foie with braised eel and walnut bread
Sea bream dresses in dashi with cutrus sprouts and fish roe
60° egg, Wagyu, prawn, iberian dewlap and truffle
Lobster bouillabaisse with Rouille sauce
Grilled turbot, shrimp tempura and Tzatziki butter
High beef tenderloin (Rib Eye), confit maitake and pomegranate coulis
Refreshing desserts and Petit fours **with Party and DJ dancing**

Wine Cellar

- Corpinnat Cup of welcoming - Llopart
Microcosmos Brut Nature rosée 2018
- Champagne Piper - Heidsieck Cuvée Brut
- White wine Pardas Xarel·lo 2018 DO Penedés
- Red wine Muga Selección Especial 2016
- Cocktails

291 € per person VAT included

In case of food allergies, please inform us when making the reservation.