



HARMONY MENU

The aperitifs are prepared according to the craving of the countryside and the sea upon the seasonality. Our Chef proposes to start your appetite, and let yourselves be seduced by small bites, seductive and tasty.

Let yourself be carried away on this journey through our marvellous environment.

STARTER

AUTUM GAZPACHUELO

Red prawns' carpaccio, ibérico broth, truffled egg yolk

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PAYES CHICKEN AND PORC NEGRE

Canelón del "Payes", cream mushrooms

MIDDLE COURSE

FISH OF THE DAY

Fennel and parsley emulsion, braised leeks

MAIN COURSE

BLACK TRUFFLE RISOTTO

Carnaroli rice, Tuscan black truffle and boletus

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ANYELL D´EIVISSA

Slow cooked lamb shoulder millefeuille and fine herbs tabule

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WILD RABBIT

Boneless and royal stuffed

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MONT ROYAL SQUAB (2pax)

Stuffed with foie and black truffles, winter vegetables and cardamom juice

DESSERT

COFFEE

Crunchy cannelloni with Lavazza Oro coffee mousse, chocolate, and fresh milk

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CHOUX AND HAZELNUTS

Hazelnut mousse, "beurre sale", caramelia chocolate ice cream

PETITE FOURS