SOLC

Gourmet Lunch Menu

Appetizer

Starters

Steak tartare with Café de Paris butter
Salmorejo, smoked eel, tomato foam and crispy bread
Chilled vegetable broth with fine herbs and seasonal vegetables

Courgette flowers with recuit, Parmesan, lemon and basil
(Supl. +6 €)

Principals

Monkfish cheek, squid beurre blanc and lemon
Onion risotto with quail egg and cockscomb
Surf and turf of langoustines, chicken wings and langoustine foam

Wild turbot roasted in the charcoal oven, parsnip and bimi
(Supl. +8 €)
Suckling pig terrine with melon and black garlic
Supp. +€8

Postres

Fig tartlet with vanilla Chantilly
Chocolate and orange mille-feuille
Strawberries with mascarpone

36 €

Sant Josep bakery artisan bread, and "La Gramanosa" extra virgin olive oil, water, coffee or tea included.

Gluten / Pork / Dairy / Egg / Nuts / Vegan
Please inform our service team if you have any food allergies or intolerances, we have at your disposal the complete allergens list.

Available on Tuesday, Wednesday, Thursday and Friday

DRINKS MENU

Soft drinks

Coca cola / Schweppes orange or lemon	7

Beers

Estrella Damm / Free Damm	9

Vermouth

Yzaguirre Reserva Rojo / Blanco	8

Cava

Coquet Bodegas Mestres	12 / 44
Gramona Imperial Brut	60

Champagne

R de Ruinart Brut	21 / 95

White wine

Prohom Experentia blanc. *Garnacha blanca. Terra Alta*	10 / 40
Gran Clot dels Oms. *Xarel·lo. Penedès*	12 / 44
Quinta Couselo. *Albariño. Rias Baixas*	46
Famille Vincent. *Chardonnay. Bourgogne*	*62*

Rosé wine

Jean Leon 3055 Rosé. *Pinot noir, garnacha. Penedès*	11 / 45

Red wine

Dido La Universal. *Montsant.*	12 / 50
Solergibert Reserva. *Pla de Bages*	11 / 45
Muga Crianza. *Rioja*	46
Pago de Carraovejas. *Ribera del Duero*	88
Louis Latour Cuvée Latour. *Borgoña*	62