

TASTING MENU

Example 1

Colorful tomatoes from "Ca la Mercè"

Tuna Carpaccio

Mullet in miso with enokis

Roast beef with orange sabayon

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DESSERTS

Coconut / Mango / Passion

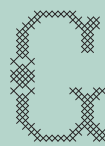
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Coffee or infusions from the garden*

VAT included / *drinks and coffee not included

45 €

It is possible to adapt our menu to vegetarian
and vegan diets, as well as for allergies.



MAS GENERÓS
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TASTING MENU

Example 2

Vegetables in season

Mushrooms in season

Dentex to the miso

Glazed beef tail

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DESSERTS

Tangerine / Lemon verbena / Mint / Passion

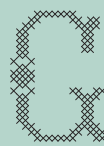
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Example 3

Iberian consommé ravioli with herring eggs

Mushrooms in season

Mullets in orange

Glazed beef tail

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DESSERTS

Recuit / Sweet potato / Apple

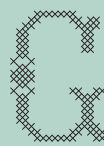
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Example 4

Colorful tomatoes from "Ca la Mercè"

Tuna Carpaccio

Aromatic seafood

Turbot with orange sabayon

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DESSERTS

Raspberry / Basil / Recuit / Hibiscus

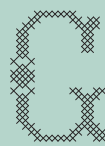
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Coffee or infusions from the garden*

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45 €

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