

Bages 964 tasting menu

Oller del Mas's olive oil tasting with bread

Mini sweet potato waffle with beef steak tartare

Crispy mushroom cone with chicken and foie, pâté sherry
gelée and pickled rovellon tartare

Mushroom consommé with chestnut foam

Mini donut stuffed with "pulled pork"

Idiazabal fritter with quince emulsion and dried Balfegó tuna

Cod, pilpil of sea nettles with green curry and pickled
mushrooms

Grilled deer fillet with chestnut satay sauce
and candied pear

Creamy tangerine, tangerine sorbet, Oller del Mas's rancid
wine and saffron foam

***Catalan chees tasting (+8€)**

Cheesecake and roasted pumpkin with mushroom ice cream
and spice crumbles

Petit fours

49.90€

Opció maridatge Oller del Mas

Vermouth de l'Oller 2020

Picapoll Negre

Unfiltered amber color. On the nose we look for complexity, the fusion between citrus and sweet spices, and the aromatic herbs

Bernat Rosat 2019

Syrah, Picapoll Blanc and Picapoll Negre

Pale red color, clean and bright. It has intense red fruit aroma. It is lightly scented with notes of cherry and strawberry lollipops with a very well balanced acidity. The taste is long, round, very sweet and refreshing at the same time.

Bernat Blanc de Picapolls 2020

Picapoll white and Picapoll red

There is a complex combination of aromas belonging to white fruits like peach, pear and litchi. It also has slight presence of herbaceous notes

Bernat Negre 2018

Merlot, Syrah, Picapoll Negre and Picapoll Blanc

Brilliant and intense red color. Fresh and complex scents provided by sweet, fruity, balsamic and spicy notes as well as a bit toasted. On the palate, the wine taste is fresh, fruity and spicy with a well-balanced acid

Cocktail by David Navarro

25.00€