

Picapoll tasting menu

Let's have a bite of...

Sourdough bread from Forn Antic with Oller oil
Braised pumpkin dashi
Smoked Cabana cheese fritter and pumpkin miso
"Cornetto" of mushrooms with chicken paté
Our sea and mountain
Steak tartare of matured galician cow and bernaïse de Cafè Paris

Chestnut

Chestnuts velouté, brandade, eco poached eggs, confitted dewlap and melanosporum truffle

Artichoke

Confitted artichoke, eel brandade and smoked "d'all i pebre" sauce

Turbot

Its pilpil, green tender beans and green curry of sea nettles

Duck

Royal, grilled breast cured with shio koji, duck rillettes and apricot hoisin sauce (Supplement melanosporum truffle +8€)

Pumpkin

Pumpkin - rosemary - citrus

*Catalan cheeses tasting option (+8€)

Celeriac

Celeriac-mushrooms-pear

Petit fours

75.00€



Special Picapoll tasting menu

Let's have a bite of...

Sourdough bread from Forn Antic with Oller oil
Braised pumpkin dashi
Smoked Cabana cheese fritter and pumpkin miso
"Cornetto" of mushrooms with chicken paté
Our sea and mountain
Steak tartare of matured galician cow and bernaïse de Cafè Paris

Boletus

Pine nut "ajoblanco" with pickled mushrooms, kipper, vegetable caviar

Wild pork

Wild pork stewed cappelletti, pumpkin and cream of Miner d'Espinelves cheese (Supplement melanosporum truffle +8€)

Scallop shell

Sea urchin tom yum sauce and aromatic herbs

Artichoke

Confitted artichoke, eel brandade and smoked "d'all i pebre" sauce

Turbot

Its pilpil, green tender beans and green curry of sea nettles

Duck

Royal, grilled breast cured with shio koji, duck rillettes and apricot hoisin sauce

Pumpkin

Pumpkin - rosemary - citrus

*Catalan cheeses tasting option (+8€)

Celeriac

Celeriac-mushrooms-pear

Petit fours

90.00€