



ARRELS MENU

TO SHARE

Zero-kilometer tomato salad, marinated Figueres onion,
Italian burrata, toasted pine nuts, and basil

Oxtail cannelloni with foie gras, truffled béchamel,
reduced jus, and Parmesan shavings

Assortment of homemade croquettes
'Chicken, boletus and Iberian ham from Extremadura'

Steak tartare Sant Pere del Bosc style

Spiced pumpkin cream with nuts, confit cherry tomatoes,
sour cream, and truffle oil

MAIN COURSES

Coastal monkfish in marinara sauce with potato
millefeuille and Bouchot mussels

Grilled wild sea bass fillet with calçots, artichokes, and pickled green peppers

Slow-cooked lamb neck with a Mediterranean picada

Beef sirloin with broccoli cream, crispy aromatic herbs,
spinach, and sunflower seed crumble

Seasonal vegetable rice with raw almond cream and hints of saffron

DESSERTS

Mango cream with Valrhona white chocolate foam

Bread with olive oil, 70% chocolate, and salt 2.0

Homemade tiramisu, our special recipe

Pear sorbet with caramelized walnuts and ratafia

Valrhona white chocolate coulant with red berries

Coffee or infusion

40€