

Traditional menu

Summer salad

prawns and tomato vinaigrette

**

Gaig's cannelloni

with truffled sauce

**

Cod fish paella

with artichokes and "piquillo" pepper

**

Bluefin tuna

confit tomatoes and basil

**

Oven-roasted "poularde"

and pear Tatin

**

Our Catalan crème brûlée

foam, toffee and lemon

**

Chocolate and spices

passion fruit

68 €

"25th Anniversary Michelin Star menu

Oysters

green apple, ponzu and lime

**

Wild sea-bass tartar

with imperial beluga caviar and seaweed bread

**

Palamós prawn

green asparagus and *lemon grass* infusion

**

Gaig's cannelloni

with truffled sauce

**

Seared monkfish

with shiitake sauce and pickles

**

Charcoal-grilled foie-gras

and cherries

**

Roasted pigeon breast

with its liver parfait

**

Citrus

Raspberry, coconut, lime and basil

**

Chocolate textures

70% cacao and milk chocolate

130 €

In both menus, we offer the chance to include a cheese plate from our artisanal selection (+10 €)

Bread and appetizers 4.70 € (please inform your waiter if you do not wish to have this item served). 10% VAT included

We have at your disposal a menu that contains all the allergies from our menu

Starters

- Oysters, green apple, ponzu and lime 29.70 €
- Cherry soup and blue lobster 28.70 €
- Summer salad with prawns and tomato vinaigrette 25.70 €
- Trio of tartars (Palamós prawn, wild sea-bass and *Bluefin* tuna) 29.90 €
- Cod fish paella with artichokes and “piquillo” pepper 25.90 €
- Seared veal brain and fritters with mustard vinaigrette 18.70 €
- Gaig’s cannellonis with truffled sauce 22.70 €

Fish

- Seared cod fish with ratatouille 25.70 €
- Charcoal-grilled *Bluefin* tuna, confit tomatoes and basil 28.40 €
- Seared monkfish with shiitake sauce and pickles 33.90 €
- Seared sea-bass, Jerusalem artichoke, black garlic and quinoa 38.90 €
- Palamós prawn and calamari paella (20 min) 34.80 €

Meat and Poultry

- Beef steak tartar, potatoes and creamy mustard 27.90 €
- Charcoal-grilled foie-gras and cherries 28.70 €
- Charcoal-grilled beef tenderloin and soufflé potatoes 28.90 €
- Oven-roasted “poularde” and pear Tatin 29.70 €
- Crispy and boneless suckling pig with strawberry and soft onion salad 27.80 €
- Oven-roasted suckling lamb shoulder 34.90 €
- Roasted pigeon breast with its liver parfait 35.80 €
- Pigeon and Porcini mushroom paella (20 min) 26.70 €

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