

MAS LAZULI

ENG

TO SNACK AND SHARE

Iberian chicken and ham croquettes	10 €
Cod fritters	10 €
Caviar Baeri with toasts and 2 glasses of cava	85 €
Iberian ham with glass bread	26 €
Oysters in dashi juice	5€/ u

STARTERS

Burrata fiore di latte, organic tomatoes and basil	14 €
Candied tuna belly with red onion from Figueres	16 €
Marinated bonito with orange	20 €
Marinated salmon with citrus and herbs	20 €
“Escalivada” with anchovies	16 €
Marinated sardines with chickpeas cream and sunflower seeds	18€

FROM OUR BAY OF ROSES

Prawn rice from the Bay of Roses (20')	28 €
Turbot in pil pil and cod kokotchas	28 €
Fish of the day with seasonal vegetables	28 €
Fish "Suquet"	28 €
Scallops with veal sweetbreads	24 €

DISHES, CASSEROLES, OR ROASTS FROM THE EMPORDÀ

Roast duck with orange	24 €
Roast lamb of flock with aromatique herbs	26 €
Steak tartar	26 €
Pork feet with foiegras	22 €
Entrecotte with mini vegetables	28,5 €
Iberian pork with mini vegetables	24 €

DESSERTS

Infusion of red fruits with goat yogurt ice cream	11 €
Cheesecake with strawberry salad	11 €
Breton apple pie with licorice (20')	11 €
Chocolate orange ganache	11 €
Chocolate and apricot panacota	11 €

In compliance with the EU regulations, Please ask the maitre for a list of allergens

FLAVOURS MENÚ

STARTER

Iberian chicken and ham croquettes

or

Marinated bonito with orange

or

Marinated sardines with chickpeas cream and sunflower seeds

PLAT PRINCIPAL

Roast lamb of flock with aromatique herbs

or

Fish from the Roses market with mini vegetables

or

Squid black rice

POSTRE

Chocolate orange ganache

or

Infusion of red fruits with goat yogurt ice cream

or

Breton apple pie with licorice (20')

44€

*TVA INCLUDED
DRINKS NOT INCLUDED*