

*E.R.G.*

MENÚ FONTANÉ

*\*Available for the entire table only*

**Appetizer**

Mint Soup

Crisp anchovy spine with black olive mayonnaise

Cod Fritter

**Menu**

Salad of vegetables from our Mas Marroch vegetable garden and wild tender sprouts, with Ermesenda cheese cream, pickled mountain fruits, confit tomato, flowers, and fresh mountain herbs.

Cold black olive soup with salted fish.

Anchovies, tuna "mojama", black olive tempura, green olive ice cream, savory infusion, Gordal olive mousse, spicy Gordal olive, and crispy toast.

Cod loin confit with "sanfaina" and garlic shoots mousseline.

Poularde cannellone with poularde breast cooked at low temperature.

**Dessert**

Catalan cream flavored with cinnamon and lemon. Purée, ice cream, and baked apple mousse.

Petits fours

€70.00

(Includes water, sourdough bread, bread with tomato, coffee, tea, or herbal tea)

Wine pairing selected by Josep Roca: 55.00€